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This book is put out through the courtesy of the Girl's League of Harlem Reformed Church.

1 c sugar
2 c melted shortening 1 c warm water
1 t salt
2 eggs, beaten
1 c hot milk
6 c flour

Mix sugar, shortening and salt in bowl. Add milk. Dissolve yeast in water and add to mixture. Add beaten eggs and flour. Let rise until double and then shape. Let rise again and bake at 350° 15-20 min.

Sandy Jacobsen

HOT ROLLS

1 pkg yeast
2 T warm water
1 t salt
5 c sugar
6 c flour or less
7 c milk, scalded
3/4 c melted fat

Combine yeast, water, and sugar; when dissolved add milk, egg and salt, then part of the flour.

Mix. Then add the melted fat, then rest of flour, mix smooth but do not knead. Cover and let stand in refrigerator over night. About 4 hrs before rolls are needed, divide in 3 parts, roll around like pie crust, cut in 12 pie shaped wedges--roll each piece from the outside toward center. Allow to stand 3 hrs in a warm place. Bake 12--15 min in hot oven 375°. Makes 3 dozen

Mildred Reck

Back of the loaf is the snowy flour; and back of the flour the mill: And back of the mill is the wheat and the shower; The sun and the Father's Will. 2 T lard \frac{1}{2} c sugar l T salt

1 large yeast cake 2 eggs

l c water

1 c milk, scalded

6 c flour

Scald milk and water. Add lard, sugar and malt. Control to lukewarm, and add yeast and eggs. Gradually add flour. Let rise until double, punch down, and let rise again. Shape into buns--let rise again until double. Bake at 375° until golden brown.

Ann Wolters

PINEAPPLE BRAN MUFFINS

l c brown or white sugar l egg
l T shortening
Mix together then add
l small can pineapple, drained and l c juice--add water
to juice to make l c and mix. Then add
l½ c flour l t baking powder
l t soda
Add to above mixture. Last add l c all bran and l t
vanilla. Bake about 20 min at 350°. Sprinkle brown
sugar and nuts on top before baking.
P.S. can also use l½ c raisens and l½ c water boiled
together for 5 min. in place of pineapple and juice.

Dora Bakker

BLUEBERRY MUFFINS

2 c Brown sugar	1 t soda		
1 c oleo 3 eggs	3½ c flour l c milk		1
½ t salt	2 c blueberries		
Mix all together, adding 375° for 25 minutes.	blueberries last. E	lake	at

Gertrude Baumann

BLUEBERRY MUFFINS

½ c sugar	1 c berries
½ c sugar 1/4 c butter	2 c sifted flour
l egg	2 t baking powder
l c milk	1/4 t salt

Cream together, butter and sugar. Add egg, well beaten. Add other ingredients, making 3 additions of flour and 2 of milk. Stir in berries carefully, Bake in well greased muffin tins 20 to 25 min at 425°. Makes 1 dozen.

BRAN MUFFINS

 $\frac{1}{2}$ c crisco l c boiling water Pour boiling water over crisco to melt. $1\frac{1}{2}$ c white sugar $1\frac{1}{2}$ t salt 2 eggs l c all bran 2 c bran buds $2\frac{1}{2}$ c flour $2\frac{1}{2}$ t soda Add all this to l pt buttermilk. Let state

Add all this to 1 pt buttermilk. Let stand overnight in refrig before baking. Keep in refrig, and bake as needed. Makes 36 bran muffins. Bake at 400° for 15 min.

Ruth Kruithoff

BRAN MUFFINS

4 c bran buds 2 c all bran

Pour 2 c boiling water over this and let cool.

3 c white sugar 1 c Crisco

4 beaten eggs 4 c flour

3 t salt 4 t soda

1 qt buttermilk

cream sugar and crisco. Add rest of ingredients
and stir in bran mixture. Bake 25 min at 350°

Make as many as you want. Put rest of dough in
refrig. Will keep for a long time. 4 weeks.

Ella Assink

4

1½ t salt
2 T sugar
3 T Rutter
1 c scaleed milk
2 1/3 c flour

Add salt, sugar and butter to the milk. When cooled to lukewarm, add the yeast which has been dissolved in 1/4 c warm water. Add the beaten egg and flour and blend. Cover and let rise to double in bulk. Beat and let rise again. Pour into greased muffin rings to half full and cook on medium hot, creased griddle on top of the stove for about 8 min on each side. Cool, split and toast before serving. Serve with butter and jam.

ENGLISH MUFFINS

1 cake yeast
1/4 c warm water
2 c scalded milk
1½ t salt
4 T sugar
4 T shortening
flour (enough to make a dough
that will pour)

Dissolve yeast in warm water, then mix ingredients in order given. Let rise until light. Arrange greased English Muffin Rings on greased griddle, and drop batter in until about half full. Bake about 10 min on each side, on top of the stove on medium heat. Makes about 6 muffins.

CRINKLE-TOP OATMEAL MUFFINS

1 c sifted flour 1/4 c sugar 3 t baking powder Sift together and cut in 3 T shortening. Stir in 1 cures quick oatmeal and 2 c finely cut pitted dates. Combine and add to dry ingredients legg beaten l c milk. Stir until moistened. Sprinkle with: 1/3 c brown sugar 1 T flour 2 t cinnamon 1 T melted butter Bake at 425° 15-20 min. Makes 12 muffins

fildred Reck

 $l\frac{1}{2}$ c brown sugar 2/3 c liquid shortening l egg l c sour milk l t salt l t soda l t vanilla $2\frac{1}{2}$ c flour l c diced raw rhubarb $\frac{1}{2}$ c nuts

Mix in order given, pour into 2 greased bread pans. Mix $\frac{1}{2}$ c white sugar and 1 T butter and sprinkle on top before baking. Bake at 350° l hr to 1 hr, 10 min.

Dora Bakker Gloria Houting

CARROT BREAD

1 c grated carrots 1 t salt 3/4 c wesson oil 1 t soda 1 t cinnamon 2 e sgs 1 t vanilla 1½ c flour

Mix together and bake 3250 for 1 hour

Betty Bakker

CARROT PINEAPPLE BREAD

2 c sugar
2 t vanilla
1 c salad oil
1 c grated carrots or
1 t soda
1 large or 2 small
2 t cinnamon
1 t salt
2 t cinnamon
1 t soda
1 large or 2 small
3 c flour
1 c crushed pineapple
Mix together and bake 1 hr at 325° in 2 small
tins.

PUMPKIN BREAD

1 c white sugar	2/3 c water
12 c brown sugar	2 c pumpkin
l c Crisco or oil	$3\frac{1}{2}$ c flour
4 eggs	2 T soda
1 t nutmeg	1 c chopped nuts
7 4 -3	

1 t cinnamon

I t soda

Mix together, and bake 1 hour at 350°.

Margaret Wolters

PUMPKIN BREAD

2/3/4 c sugar 2/3 c oleo 3 1/3 c flour \frac{1}{2} t baking powder 1\frac{1}{2} t salt	4 eggs 2 c pumpkin 1 t cinnamon 2 t soda \frac{1}{2} t cloves
2/3 c water	2/3 c raisens or dates

Cream sugar & oleo. Add eggs, pumpkin and water. Mix. Sift dry ingredients and spices. Put together, stirring in nuts or raisens. Bake at 350° for 1 hr to 1 hr 15 min. Makes 2 loaves.

Carol Timmer

CHERRY PECAN BREAD

1/4 c sugar 2 c butter or oleo 2 eggs 2 c sifted flour 1/2 t salt 1 t soda	1 c buttermilk 1 c chopped pecans 1-10 oz Maraschino cherries, drained and chopped
I t soda	l t vanilla

Cream together sugar, butter, and eggs till light and fluffy. Sift together flour, soda, salt--add to creamed mixture with buttermilk. Beat until blended. Stir in nuts, cherries and vanilla. Pour into greased pan. Bake at 350° 55-60 min. May be glazed with XXXX sugar icing.

Mary Bakker

Soften 1 pkg active dry yeast in 1/4 c warm water. Mix 1 c scalded milk, \frac{1}{2} c sugar, 1/4 c shortening. 12 t salt, 1 T grated orange peel, and 3/4 c orange juice; cool to lukewarm. Sift 6 to 7 c flour. Stir in 2 c flour; beat smooth. Add enough remaining flour to make a soft dough. Turn out on lightly floured surface; knead till smooth (10 min.) Place in greased bowl, turning dough once. Cover and let rise till double (1 1/4 hr.) Punch down; divide in half. Cover; let rest 10 min. Roll each half in 15x7 inch rectangle, \frac{1}{2} inch thick. Combine to sugar and 1 T cinnamon. Spread each rectangle with half the sugar mixture. Sprinkle each with 1 t water; smooth with spatula. Roll. Seal edge place sealed edge down in greased 82X42X22 inch loaf pan. Cover; let rise till double (1 hr) Bake at 350° for 30 min. Cool; frost with icing made of 1 c sifted confectioners sugar, 1 t grated orange peel, and 4 t orange juice.

Carol Timmer

APPLE BREAD

l c sugar ½ c oleo	2 c flour book
2 eggs, unbeaten	l t vanilla
2 T sour milk 1 t soda	2 c chopped apples

Cream sugar and oleo, add eggs and sour milk. Add dry ingredients which have been sifted. Mix in vanilla and chopped apples.

Greta Dirkse

Topping: 2 T sugar 1 t cinnamon 2 T flour nuts 2 T butter Cut through till crumbly. Sprinkle on top. Bake 350° for 1 hr.

FRUIT BREAD

1 pkg raisens	32 cherries
2 1/4 c water	5½ c flour
1 1b dates	4 t soda
4 T shortening	1 t salt
2 c sugar	1 no 2 can pineapple
2 eggs	nuts

2 eggs l t vanilla

Boil water & raisens 10 minutes. Cool, drain juice and save. Boil dates with raisens. Mix shortening, sugar eggs and beat. Sift 1 c flour with nuts and fruit. measure raisen and date juice and pineapple juice to make 2 cups. Bake at 3250 45 min to 1 hr. Makes 9 cans. (Sift 4 to flour with salt and soda)

Ella Assink

BLUEBERRY FREEZER BREAD

3 c flour 2 t baking powder 1 t soda \frac{1}{2} t salt 2/3 c shortening 1 1/3 c sugar \frac{1}{2} c milk	1 c drained crush pineapple 1 c chppped nuts 2 c blueberries 1 c flaked coconut 4 eggs
---	--

Cream shortening and sugar. Mix milk, eggs, lemon juice and pineapple. Add to creamed mixture. Beat in dry ingredients. Fold in blueberries, nuts and coconut. Pour in greased tins. Makes 1 large loaf or 3 small. Bake 350° 40- 45 min. Freezes well.

Greta Dirkse

Peace comes by belief; not by ourselves or our own str gth, but by being held in the hand of Him who saved us, do these disturbed natures of ours come to their true selves and work harmoniously and to their best results. Doubt finds its only rest in personal confidence. Selfconceit, which is the most peace-destroying thing in all the world, is overwhelmed in consecration to the Master Phillips Brooks

1 t soda 1 t melt shortening 1 c cut dates 1 egg l c boiling water ½ c black walnuts 1½ c flour 3/4 c brown sugar 1/4 t salt

Sprinkle soda over dates and pour boiling water over both. Combine sugar, salt, and shortening and egg. Add nuts and date mixture and sifted flour. Bake 300° for 1 hour

Gloria Stegenga

1 t vanilla

BOSTON BROWN BREAD

l ¹ / ₂ c large raisens Cook and cool	l ¹ / ₂ c water
l c sugar l egg ½ t salt	1 T butter 2 3/4 c sifted flour 2 t soda
nutmeats Cream butter and sug	gar. Add beaten eggac

raisens and juice. Mix flour, salt and nuts, add gradually to mixture. Bake at 3500 for 45 min.

Edith Jacobsen

ORANGE BREAD

c raisens 1 orange, save juice in cup. Grind raisens and orange rind. Add water to orange juice to make 1 c mix l t vanilla . c sugar 2 c flour l T oleo 1 t soda egg 1/2 t baking powder Mix well--bake at 350° about 1 hr.

Jennette Baren

FRUIT BREAD

POPPY SEED BREAD

l t soda l lg can evaporated milk
I ig can evaporaced milk
2 oz poppy seed
½ c nut meats
2 C Hut meats

Beat sugar, egg, and oil and vanilla together 5 min. Add rest of ingredients. Bake 350° for 55 min.

Jean Overkamp

BANANA BREAD

l c sugar c shortening eggs c flour t soda	½ c nuts 5 T sour milk 3 bananas mashed 1 t vanilla
	Bake 350° for 1 hour.

Jennette Barendse

BAMANA NUT BREAD

l c shgar	2 well beaten eggs
1 c shortening	3 mashed bananas
l t soda in	2 c flour
1/4 c sour milk	t c nut meats

Bake slowly 1 hour at 350°.

It is of little importance what your service is or the place where God calls you to service; the important thing is to fill that particular place which the Lord had designated and delegated to you. If God's place for you is upon your sickbed, that is the place where you can serve the most brilliant silver-tongued orator who stands before the masses proclaiming the Word of the Living God.

M. R. DeHaan

1 c sugar
2 eggs, beaten
3 bananas, mashed
1/4 c sour cream
2 c sifted flour
2 c sugar
2 c sifted flour

Mix in given order. Bake 3500 for 1 hour.

Kelly Assink

CINNAMON RING

Walnut halves

l pkg refrig biscuits l t cinnamon
melted butter

raisins

Place a ring of walnut halves in a greased $5\frac{1}{2}$ c ring mold. Dip biscuits from pkg in melted butter, Then in a mixture of sugar and cinnamon. Place in mold-overlapping slightly and tucking 2 T raisins between biscuits. Bake at 425° for 15-18 min.

Karen Assink

swedish TEA RING

l c milk l t salt 1/4 c oleo 1/3 c sugar 2 eggs	Juice of ½ lemon l yeast cake dissolved in 1/4 c lukewarm water 4 1/4 c flour
---	--

Scald milk, pour over sugar and shortening, and salt, let cool, add eggs and lemon juice. Beat in ½ of flour, then remaining flour. Knead well, form into ball, put in greased bowl, let rise until double. Then knead and cut into 2 rolls, roll out and put sugar, cinnamon and butter on it, roll up like jelly roll and put in round cake pan. Frost with confectioners sugar and Marschino cherrie, when done. Bake unfrosted roll in 350, oven for 30 minutes.

l pkg yeast)
2 T sugar) dissolve in ½ c warm water

Add: 2½ c warm water flour (to make a thick paste)
2 T sugar
Combine the above ingredients --let this "sponge" raise
½ hour.

3 c milk

l c scalded milk

4 heaping T shortening

12 c sifted flour -- make well and add sponge, add milk, 5 heaping t salt, 2 heaping T sugar and shortening.

Stir, dump out and knead in more flour. Let raise 1 hr, until double in bulk. Knead down, let raise double again. Make into rolls or buns and put in loaf pans. Makes 6 loaves of bread. This dough can also be used to make cinnamon rolls.

Mildred Reck

1 c lukewarm water

RYE BREAD

1 T salt 42 c white flour, sifted 2 T shortening 12 c unsifted rye flour 3 T molasses 1 cake yeast Combine scalded milk, salt, shortening and molasses and cool to lukewarm. Soften yeast in water and add to milk . mixture. Blend in flour and knead dough on floured board about 7 min. Place in greased bowl and cover. Let rise about 11 hrs or until dough will retain the impression of finger. Punch down and let rise 1-2 hrs. Mold into 2 balls, let stand 15 min., tightly covered. Shape into 2 long loaves. Place on warm greased cookie sheet and cover. Let rise, double, 1 hr. Brush with white of egg diluted with 1 T water, to glaze. Cut 3 diagonal slits on top. Bake 375° about 45 min. Cool. Makes 2 - 1 1b loaves.

Mildred Reck

Place in baking dish: 3 c apples 2 c sugar 1 t cinnamon

Mix: 3/4 c sugar

\frac{1}{4} c shortening

l egg

Stir in \frac{1}{2} c milk

Add l\frac{1}{2} c flour

2 t baking powder

\frac{1}{2} t salt

Spread batter over apples. Bake at 3750 25-35 min.

Serve warm with vanilla sauce:

Mix in saucepan: 1 c sugar

2 T cornstarch

Stir in gradually: 2 c boiling water

Boil 1 min. stirring constantly

Add: 4 T butter
2 t vanilla
Keep warm.

Sandy Jucobsen

A chaplain was speaking to a soldier on a cot in a hospital. "You have lost an arm in the great cause," said the chaplain. "No," said the soldier with a smile, "I didn't lose it -- I gave it." And in the same way Jesus did not lose His life: He gave it. It reminds us of His purpose. He died that we might be forgiven, and go at last to heaven.

My forethoughts always come afterwards. Do yours?

4 egg whites	cocoa
egg yolks t baking powder	c sugar

Beat egg whites with salt, when almost stiff add baking powder. Beat egg yolks and gradually add sugar; add remaining ingredients. Fold stiffly beaten egg whites into egg yolk mixture. Put in greased cookie sheet; bake in 375° oven for 12 min. Turn cake in a damp cloth; cool. Spread with 1 c whipped cream, 2 T sugar, 1 t vanilla and \(\frac{1}{2}\) c nuts. Cut off edges of cake, roll up and wrap in waxed paper. Instead of whipped cream mixture, can use ice cream. Keep in freezer.

Carol Timmer

BEST-EVER CHOCOLATE CAKE

2 t soda t salt	l c shortening 2 c sugar 2 eggs
l T vinegar l c milk	de cocoa le hot water le vanilla

Stir vinegar into milk. Cream shortening. Gradually add sugar, beat in eggs. Blend in cocoa. Sift dry ingredients and add alternately with milk mixture. Stir in hot water and vanilla. Bake at 3500 40-45 min. This makes 3 8" layers or large loaf cake. Bake loaf cake about 1 hr.

Ann Wolters

It wouldn't do any good to see ourselves as others

Bake white or yellow cake in 9x13 pan

Dissolve.1 pkg strawberry or other jello in 3/4 c boiling water. Add \(\frac{1}{2} \) c cold water. Prick holes in cake and pour jello in.

Frosting: 1 pkg instant pudding
1 pkg dream whip
1 c cold water

Boat together.

Edith Jacobsen

FRUIT CAKE

l c sugar z stick oleo c eggs t cinnamon t t salt t nutmeg c flour, heaping	1 t baking powder 1 t soda 1 lb raisins 2 c dried fruit (cake mix) 1 c nuts 1 c dates 1 c raisin juice
--	--

Bake in angolfood pan or bread pans. Bake 1 hr. at 350°. Baste, after you take it out of pan, with wine.

Margaret Wolters

JIFFY CHOCOLATE CAKE

		heavy	sour	cream	la c flour
		cocoa			1 t salt
1	C	sugar			Î t vanilla

Sift all dry ingredients together. Beat eggs well and add sour cream. Add dry mixture gradually then vanilla. Bake 40 min at 3750 in 8x8 pan.

Ella Assink

Sift flour, baking powder and salt three times.

Or am butter and add sugar gradually. Cream until
light and fluffy. Add flour mixture alternately with
malk, be ting well after each addition. Add vanilla.

Fold in stiffly beaten whites. Bake at 3750 for 203) min. (3 8" layers)

Frosting: 1 c butter

3 c powdered sugar
1 egg white
1 t vanilla

from butt runtil vory soft. Add rost gradually bottom until or my and light. Add milk or cream if noded.

Edith Jacobsen

APPLESAUCE CAKE

2 c soft shortening
2 c soft shortening
2 c water
11 t soda
11 t solt
2/1 t cinn mon
2 c chopped walnuts
2 c jolden raisins

Sift to ther dry introducts into large bowl of timer. Add short hin; and water; beat I min. Add resime. Pour into the side and floured 9x13 pan.

11 3600 35-0 min. Cool and frost with:

1 h s 1 111 fluffy. dd 3 e confection rs super.

11 12 h m h 100d grading consistency (2-5 min.)

Grind to ther I large orange pulp and rind, reserve juice for topping.

l c raisons

Sift together: 2 c flour

1 t salt 1 c sugar

..dd & c shortening and 3/4 c milk

Boat for 2 min. or 300 strokes until batter is

well blended at low speed then boat at low spend

for 2 min. Add 2 eggs unbeaten. Fold orange

mixture into batter. Pour into well greased and
lightly floured 12x8x2 or 13x9x2 pan. Bake in

moderate oven 3500 40 to 50 min.

Drip 1/3 cup orang juice over warm cake.

Combine: 1/3 c sugar

1 t cinnumon

1 c chopped nuts

Sprinkle over cake, decorate with orange slices.

Jonnic K.mphuis

1 + 1112

SHORT CAKE

2 c flour

1 t bakin; powder) Sift to ethur

1 T sugar

2 t salt

6 T shortenin; -- cut in

1 c;;;

2 c milk) beat to ether and stir in

Pat out on floured board in thick. Brush with molted butter -- fold over. Sake in cake pan -- 4251 10-20 min. Split, put berries between and serve. 8-10 servings.

HOT FUDGE SUNDAE CAKE

2 T salad oil
2 to remulated such a lat vanilla
2 to chopped nuts
2 to brown sugar
2 to alt
3 to milk
2 T salad oil
1 to vanilla
1 c chopped nuts
1 c brown sugar
1 to alt
1 d c cocoa
1 to milk
1 3/4 c hottest top water

I.vorita ica cream

Hat even to 350°. In ungreased square pan, 9x9x2°, stir to other flour, granulated sugar, 2 T cocoa, in integrated and salt. This in milk, oil, vanilla is fork tall smooth. Stir in nuts. Spread evenly in fan. Sprinkle with brown sugar and \(\frac{1}{4}\) c cocoa. Four hot vater over batter. Sake 40 min. Let stand lim. Spron anto dessert dishes or cut into space over each serving. The fact of the square onto dessert plate.

Greta Dirkse

DUTCH APPLE C..KE

l ple liten e he mix

liter of lite, melted

liter on think you ipples

liter cornut fire n or coconut ilmond frosting mix

liter of regime, melted

In let wining bowl, combine dry cake mix, a combine dry cake mix, a combine of real cake mix is the rand of the late of the mix is the late of the lat

CHOCOLATE CAKE

l c boiling water
2 t soda

Bako 9x13 tin at 3500 about 30 min.

Louiso Bakker

FRUIT COCKTAIL CAKE

le sur r
le flour
le flour
le t soda
t t salt

2 cg;s, beaten
2 c fruit cocktail, drained
2 c brown sujar
Nutmeats

Sift together sugar, flour, soda and salt. Add to beaten ggs, then add fruit cocktail, put in p.n. Spread brown sugar and nuts on top. Bake l hr. at 325°. Use 8" pan.

Gret. Dirkse

The rudderless ship wanders simlessly over the face of the sea. The child without a watchful idult is helpless. Just so the Christian who would get through any moment without the juiding hand of the Father is traveling simlessly.

God sends every bird its food, but he does not throw it into the n st.

STRAMPERRY CAKE

1 pk li ht c.k: mix

frozen strawberries the wed and drained.

1,30001 1,30 miter

[.ke 350° for 40 min.

l ph. dr .m whip l small ph striwberries

Gertrude Baumann

STRAWBERRY MERINGUE CAKE

1 2-1 yer size yellow cake mix
1 corunt juice
1/2 c wat r
1/2 c wat r

Combin and boat i min. Pour into 2 prised and paper line d 9"xl2" round cake pans.

i ter. mof t.rt.r

in the joint s with or am of tertar to soft peaks; in the all; add I c sugar. Next to stiff poaks.

Sin donain over butter. Bake 350° 35-40 min.

Cool coupl to by. A move one of the cakes from panemain to the peaks from panemain to the peaks from panemain to the peaks;

The put and cake a light on top of the lst

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The put and cake a light on top.

Judy El nb ...s

Take 1 1b raisens and 6 c water. Boil until you have 2 c water left. Mix eggs, sugar, lard, cinnamon, cloves and salt. Add 1 t soda to each cup hot water and cool. Add to first mixture. Stir in 4 c flour and add raisens last. Bake at 350° about 1 hr. Makes a large cake.

Ann Wolters

CHOCOLATE CAKE

2 c sugar 2 c flour, sifted 1 c water 1 c butter

Combine in pan the butter, cocoa and water. Cook to boiling and add to flour and sugar.

Mix well: pour cake mixture into jrussed pin.
Bake at 4000 for 20 min.

Carol Timmer

If you want to be distressed, look within.

If you want to be defeated, look back.

If you want to be distracted, look around.

If you want to be dismayed, look before.

If you want to be delivered, look to Christ.

If you want to be delighted, look up.

le boilin; water
le sour milk
le ceccea le t vanilla
le sujer le sujer le shortenin; le t salt

Pour boiling water on cocoa and while still hot beat in late. Mix in sugar, shortening, sour milk, and wanill. Sint to ether the soda, flour and salt and add to cocoa mixture. Pour into 9x13 pan, (greased and floured) and bake at 350° for 35 min.

Greta Dirkse

JELLY ROLL

C 1	- `S	1	t	baking	powder
1 0	su - r	-		salt	Į. o
:]	w.ter	-		vanilla	
1 0	flour	2	C	jam or	jelly

time. Add Auter and boat well. Sift flour, baking forder and selt together and add to egg mix. Beat quickly until well mixed. Add flavoring and pour was distrily into shallow pan, which has been greased and land with waxed paper. Bake. Batter should be in thick. When belied turn upside down on a cloth operabled with confectioners sugar. Remove paper. Cut added so it will not split when rolled. Spread ath jelly. Roll quickly and carefully. Wrap in the land antil cool. Pen size 10x14. Bakin; time

H. .lv.jo ives more than we ask for. -- Martin Luther

CHOCOLATE SHEET CAKE

l stick oleo

l c shortening) Place in pan and boil

l c water

4 T cocoa

2 c sugar) Mix in bowl. Add cocoa mixture

2 c flour) and beat

l t salt

2 eggs, beaten

l c sour milk or buttermilk) Add to above and

l t soda

l t vanilla

Bake 400° 20 min. in $10\frac{1}{2}$ x $15\frac{1}{2}$ " greased and floured pan.

FROSTING

Have ready when cake is done:

Donna Veldheer

Put together all the tenderest love you know of, the deepest you have ever felt, the strongest that has ever been poured out upon you and heap upon it all the love of all the human hearts in the world, and then multiply it by infinity, and you will begin, perhaps, to have some faint ; limpse of God's love.

FROSTING

RED CAKE

l c Crisco
2 c sifted flour
1 t vanilla
1 c buttermilk

li e sujar

2 T cocou l t soda

1 oz red food coloring and l oz water

Cr in shortening and sugar, add eggs, food coloring, whill and idd sifted ingredients alternately with buttirmilk. Buttaround 10 min. in all. Fold thoroughly the sodi dissolved in vinegar, do not beat. Eit 30-40 min. 3500.

FROSTING

l o milk

Sook until thick. Cool. Yix 1 c sugar, 2 c Crisco, 1 stick oldo. Jest at high speed until fluffy with alk and flour.

Try Bakker

CARROT CAKE

1 t salt
2 t cinnamon
3 c ground carrots
1 c coconut
1 c chopped nuts

The sure, sil and constitutes. Mix flour, soda, sold and mix add carrots, cocomic and mix add carrots, cocomic and mix. Pour in 9x13 pan. Bake 3500

FROSTHIG

1 1. jie ore moh. so.
2 t vanilla
1 box powdered sugar

l c white sugar l egg yelk z c shortening, crisco z c milk l stick oleo, 1 lb z t vanilla

Beat ingredients at high speed for 15 min.

Jennie Blauwkamp

BEAT 'N EAT WHITE FROSTING

1 EGG WHITE

1 t vanilla

1 t cream of tartar

2 c boiling water

3/4 c sugar

Mix ingredients in small deep bowl. Add boiling water and beat until very stiff. Frosting stays moist 2-3 days.

Mildred Reck

FROSTING

2½ T flour

2 c milk

2 c nuts

3 c nuts

4 c shortening (2 oleo 2 2 shortening)

2 c granulated sugar

1 c powdered sugar

Cook flour and milk to paste, stirring constantly. Cool to lukewarm. Cream shortening, sugar and salt. Add to paste and beat till fluffy. Add vanilla, nuts, and powdered sugar, blend well.

Greta Dirkse

The worst possible moment for the atheist is when he is really thankful and has nobody to thank.

PRUNE CAKE

lt soda
lt c sujir
l c flour
l c flour
l c buttermilk
l c wesson oil
l c prupes cooked and chapped

l c prunes, cooked and chopped

Mix to ether and bake 3000 1 hr.

FROSTING

le surar
le buttermilk
le syrup
le oleo
le t soda mix in buttermilk
le t vanilla

joil 1 min. Frost while warm.

SALAD DRESSING CAKE

le sur.r

2/1 c s.l.d dressing
2 c cocoa
2 t salt
2 c flour
1 t vunilla

ilx summar and salad dressing. Add water. Sift dry in redients and add to the above. Bake in 3500 oven for 2 nr. (3250 - ;lass). Use a greased pan, 9x9x2.

FROSTING

l c prodered surar
2 T milk (just enough to make it smooth)

Fut on four the cake has cooled.

Shirley Knoll

2 egg whites

l t light corn syrup

l c brown sugar, dash of salt

packed

l t vanilla

1/3 c water

In top of a double boiler, combine all ingredients except vanilla; beat with electric or rotary beater to blend. Place over boiling water and beat until mixture forms stiff peaks (about 7 min.) Remove from boiling water; add vanilla and beat until of spreading consistency.

Shirley Knoll

CHOCOLATE PARTY CAKE ICING

Combine in saucepan: \frac{1}{2} c granulated sugar \frac{1}{4} c water \frac{3}{4} squares unsweetened chocolate

Cook over low heat, stirring until chocolate nelts and mixture is smeoth.

Add: 4 egg yclks

Mix well and set aside to cool.

Beat together until fluffy:

blb butter or margarine (1 c)

l m sifted confectioners: super

l t vanilla

Add cooled chocolate mixture; beat well. Chill about 20 minutes

Beat until stiff: 4 egg whites

firsting. Spread frosting thickly between layers of cake; smooth over top and cides.

CCCCMUT FROSTING

l e white sugar 3 er; yolks, besten l c milk de butter

Cook together 12 min. until it thickens. Cool and add li e cocenut, chopped nuts and l t vanilla. Frosts : lurje cake.

SNOW PUFF CAKE ICING

l lb powdered su ar 2/3 c shortenin; 2 T butter

t salt 1/3 c milk l t vanilla

land all in redients at low speed with electric ..ixir. boat at high speed for 15-20 min. until lour is light and fluffy. Yield: sufficient for Cales, sind ex13 or for large 2 layer cake. balance can be kept in covered jur in refrigerator for 2 weeks.

Sharla Van Slooten

FROSTING

l e confectioners sugar

1 egg white

o confectioners surar c short.nin-

l T milk 2 T flour 2 t vanilla

I duritil fluffy

1 T butter

Ruth Brouwer

.. your irl ws sked: "Those preaching brought you : Surist?" "It wasn't anybody's preaching; it was i my'o practicin. " che replied.

l c •il 1 c sour milk) Beat well I egg

2 c flour 2 t soda 袁 t salt

à c cocoa

2 c sugar

Sift dry ingredients together and add to first mixture beating well. Then add:

l c boiling water l t vanilla

Bake in 9x13 pan for 45-60 min.

Jean Overkamp

DATE COFFEE CAKE

l c dates cut 1를 c boiling water Add 1 t soda, let stand 15 min.

la o flour l c sugar

a c shortening

1 mgg 1 t baking powder

Mix together with dates.

Put on top: ¿c brown sugar

à c chocolate chips and nuts

Bake in 8x10 pan at 350° 30-40 min.

Ella Assink

Wix to ther: 2 c milk

l c coffee

BOIL: 1 c sugar, 1 c coffee and cocaa. Let cool.

l o cold coffee, flour, soda, baking powder, salt

Meanwhile cream shortening, 1 c sugar, add eggs,

and vanilla. Add cooled mixture. Bake at 350°

1 t baking powder c sugar 意 c orisco

1 t vanilla pinch of salt c sugar

GRANDFATHERS COFFEE CAKE

2 eggs ac fair

mish of salt [cal .t . rolling boil for 2 min. Beat and spread.

Edith Jacobsen

FIFTEEN HUTTE FROSTING

方 c milk l e sugar cocoa if desired e shortening stack butter little vanilla

c crisco

2 e brown sujar

l by yolk

Put all together. Beat 15 min. no more no less. Ser pu sides of bowl off and on.

Carol Timmer

DROWN SUGAR ICILG

Welt of c butter and l c brown sugar. Inil over low hout 2 min. Stir in 1 c milk. Stir until comes to a boil. home from heat and cool. Add 2 c sifted powdered Dajar.

Edith Jacobsen

CCCONUT PECAN FROSTING

l o . V corated milk l t vinilla lollajir 1 c cocenut i ali ntly beaten 1 c chopped pecans 2 butter firm halk, ou er, offs, butter and wanilla in Louis L. Cook ad stir over medium heat until The best 12 min. Frank from hout and add co-Francisco to until cool nd thick on outh

Letter

for 25 min. in a 9x13 pan greased.

carol Timmer

DANISH COFFEE CAKE

충 o slea l o flaur 2 T cold water

Mix well as in pie dough. Form into 2 balls. Spread each ball on ungreased cookie sheet. Each portion about 12" long and 3" wide. Leave space between each roll.

1 t almond extract l c flour à c oles 2 6 2 i o water

put oleo and water in saucepin. Bring to boil, remove from heat, add extract and flour all at once. Stir quickly until smooth and leaves sides of pan. Beat in e;'s, one at a time until mixture is smooth and classy. Spread mixture over each piece of pastry. Bake at 350° for 1 hr. When cool, frost with powdered sugar and almond icing and sprinkle with chopped nuts.

betty jakker



COFFEE CAKE

Crean together:	2 beaten eggs 1 c wesson oil 1 c white sugar
	l t vanilla
Add alternitely:	l c milk

idd alternately: 1 c milk
3 c flour
3 t baking powder
2 t salt

lix: le chopped nuts
li e brown sugar
2 teinnamon

Spread half of batter in 10x13 pan. Sprinkle with nut mixture -- repeat. Then pour a c melted oleo overall. The 3750 30-35 min. Glaze with powdered carer frostin; while warm.

Gloria Stegenga

CHERRY COFFEE CAKE

2 sticks (very soft) oleo)
1 c surer (ream) Cream
2 eris, beat after each

133. 2 offour

2 offour

2 tsalt

Spread 3/1 in 9x13 pan Add 1 can Thank You Cherries Start in rest of batter

Toppin: 2 T butter de c flour de stract

1.k. 350° .5 r.in.

Sundy Jacobsen

1	can kidney beans (152 oz)	de sugar 2 T corn syrup
	can lima (15 •z)	1 T mustard
	can pork & beans	2 T vinegar
,	(16 oz)	l onien, minced
2	(16 oz) can tomato soup	Bacon

Drain beans -- mix in other ingredients.

Put in greased casserele.

Cover with bacon and bake at 350° 1 hr.

Sandy Jacobsen

BARBEQUED FORK & BEANS

l lb hamburger chop onion	l can tomato soup l t dry mustard
to chop onion to chop celery	1 T Brown sugar
2 c green pepper	l large can Pork & Beans
½ c water 2 T vinegar	Pinch of salt
2 T vinegar	

Saute meat, onion, celery and green pepper. Combine all the ingredients and bake at 375° for 45 minutes.

Shirley Knoll

CHOP SUEY CASSEROLE DISH

2 lbs cubed veal and Pork
mixed and Browned

3/4 c rice, dry
2 c celery, diced
2 c water
1 onion, diced
3 salt and Pepper to taste
1 can mushroom soup

Mix all together and Bake for 2 hours at

Olla Assink

CORN BEEF CASSEROLE

I bex fregen Bros spears l can mushrooms

ein er of mushroom soup 4 whole chicken breasts

e in er ef chicken soup

| Lat "Ferperidee Farm" herb flavor bread stuffing

Jack und de bene chicken breasts. Heat broccoli The to them and separate. Using all the broccoli " ... I layer in bottom of the pan. Heat the soups in throoms and some of the mushroom juice (about 1/3 cap) Four half of soup mixture over the broc ing sprinkle some of the dressing mix over top the Please of chicken in a layer. Repeat soup and iresing mixture and heat in 350° oven for 30 min.

Ella Assink

½ c milk

TASTY HOT DISH

1 1 hamburg-seasoned sliced raw potatoes 1 mod anion

loan mushroom sbup

Fry nortur; and onion till done. Add the mushroom o in and simmer. Remove from heat. In a buttered "assersle put a layer of the hamburg mixture. Add (sprinkle with salt to taste). It rrate ending with the hamburg mixture on top. Fir the milk over the top. Bake 14 hours at 3250.

Shirley Knoll

BRAISED RABBIT

1 ir Just rabbit, weighing 2-2½ 15s. i li moist piones of rabbit in flour seasones With the Fry in Lutter until brown on atr. Carrier in in oven 350 until tender

Caril Timm r

pkg noodles, cooked 1 can cr of chicken soup can corned been' 1 c diced celery 1 can wh kernel corn 1 c diced cheese 1 can peas

Put in large casserole and bake at 3500- 1 hr.

Ann Wolters

CHICKEN MEXICAINE

On bottom of 2 quart casserole, put a thin layur of cooked and buttered egg noodles. Then a layer of cooked chicken breasts. Do Not cut pieces to small. Over this, put the following: Butter 2 T vinegar 1 med onion (chopped) 1 t chili powder 1 chopped green pepper 1 T sugar 1 16 oz can tomatoes 1 t pepper

Welt small amount of butter in skillet, add onion and green perper, stir until onion is transparent. Ad! other ingredients; thicken sauce as would gravy to a medium consistency. If all ingredients are warm, bake at 350°for 40 minutes, covered.

Judy Elembars

l can mushrooms

MEAT LOAF

1 lbs hamburger 1 T mustard c Onion e citsup I c oatmeal egg well beaten 2½ t salt 1 c water or milk t pepper

Bake at 350° for 1 hour.

2 c chicken broth

in 17 chart ming on both sides. Reduce heat. Cover with 4 notatoes sliced and $\frac{1}{2}$ onion grated. Season with salt and peoper. Pour on white sauce made from:

1 Thatter 1 t salt

2 Thaiter 1 t salt li I flour 2 c milk

This covered 50-60 minutes until done. Serve from skill t

Jennette Barendse Glada Assink

POTATOES IN SOUR CREAK

2 T flour
1 to leaf
2 T flour
Pepper
3 T vinegar
1 to sour cream

The rate with salt and bay leaf. Drain and rery liquid. Cube potatoes. Melt butter in a pan . If from host and stir in flour, pepper and 3/4 c [11.13 tatur and vinegar. Bring to boiling, add or cream and potatoes. Heat until hot

Transfer over the same

CHELTY SCALLOPED POTATOES

January 1, state of the state of the salt of the salt

Friend, and enions. Melt margarine in any record, bland in flour, salt and pepper. The fill gradually. Cook, stirring until fill miles in greased with salt and pepper, and fill miles. The fill with salt and pepper, and fill miles. The fill with salt and pepper, and

Flour
silt and pepper
ergs beaten

l c milk
fine cracker crumbs
sifted

Cut chicken, wash, drain slightly & roll at once on flour seasoned with salt and pepper. Dip in combined eggs and milk, roll in crumbs. Shake off excess crumbs. Heat shortening, place chicken in basket and fry accordingly below. Drain on absorbent paper.

 lb of chicken
 heat
 time

 1½-13/4 lbs
 375°
 12 minutes

 2-2½ lbs
 375°
 14 minutes

 23/4-3 lbs
 375°
 16 minutes

Carol Timmer

LIVER PASTE

2 Toleo

1 toleo
1 toleo
2 toleo
3 toleo salt
4 codiced onions
4 topepper
5 topaprika

Cut liver in ½ in cutes and saute in oles over moderate heat till done (about 5 min) all onion and cook 2 min longer. Put all ingredients in blender including drippings. Cover and blend on high speed until smooth

Ruth Brouwer

BATTER FOR ONION RINGS OR CHICKEN

2 T sugar
2 T melted bleo
2 t baking powder
2 t salt
2 t salt

Dip onion rings or chicken in mixture. Deep fry at 365°.

2 Timatter 1 t salt li I flour 2 c milk

prok covered 50-60 minutes until done. Serve from skill t

Jennette Barendse Glada Assink

POTATOES IN SOUR CREAM

2 T flour
1 to line
2 T flour
Pepper
3 T vinegar
1 to sour cream

The fitters with salt and bay leaf. Drain and rever liquid. Cube potatoes. Melt butter in a pan in it is from heat and stir in flour, pepper and 3/4 continues and vinegar. Bring to boiling, add our or am and potatoes. Heat until hot

Trati

CHEATY SCALLOPED POTATOES

in policy, thin oli potatoes

in the second of the second

in restate sum' onions. Melt margarine in the sum of th

** ~ 1. y.

Flour
salt and pepper
2 eggs beaten

l c milk
fine cracker crumbs
sifted

Cut chicken, wash, drain slightly & roll at once on flour seasoned with salt and pepper. Dip in combined eggs and milk, roll in crumbs. Shake off excess crumbs. Heat shortening, place chicken in basket and fry accordingly below. Drain on absorbent paper.

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 1½-13/4 lbs
 375°
 12 minutes

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 23/4-3 lbs
 375°
 16 minutes

Carol Timmer

LIVER PASTE

2 Toleo

1 to garlie salt

1 to diced onions

1 to water

1 to papper

2 to paprika

Cut liver in ½ in cubes and saute in oles over moderate heat till done (about 5 min) all onion and cook 2 min longer. Put all ingredients in blender including drippings. Cover and blender on high speed until smooth

Ruth Brouwer

BATTER FOR ONION RINGS OR CHICKEN

2 T sugar
2 T melted sleo
2 eggs
2 c flour
2 t baking powder
2 t salt
2 t salt

Dip onion rings or chicken in mixture. Deep

SCALLOPED FOTATOES & FORK CHOPS

in 1 ? short ning on both sides. Reduce heat. Cover with 4 not stoes sliced and $\frac{1}{2}$ onion grated. Season with salt and perper. Pour on white sauce made from:

2 Thatter 1 t salt li I flour 2 c milk

Crok covered 50-60 minutes until done. Serve from skill it

Jennette Barendse Glada Assink

FOTATOES IN SOUR CREAM

2 T flour
1 tag leaf
2 T flour
Pepper
3 T vinegar
1 tatter
1 c sour cream

The potatoes with salt and pay leaf. Drain and reversely liquid. Cube potatoes. Melt butter in a pan in it is in the potatoes. Melt butter in a pan in it is an and stir in flour, pepper and 3/4 commerce and vinegar. Bring to boiling, add the or an animotatoes. Heat until hot

Tribile of Juneal

CHENTY SCHLLOPED POTATOES

in policy, thin oli potatoes

introduces

1 t salt

1/8 t pepper

1 Till ur

2 c milk

From the same onions. Melt margarine in the same of th

Flour

silt and pepper

ergs beaten

l c milk

fine cracker crumbs

sifted

Cut chicken, wash, drain slightly & roll at once on flour seasoned with salt and pepper. Dip in combined eggs and milk, roll in crumbs. Shake off excess crumbs. Heat shortening, place chicken in basket and fry accordingly below. Drain on absorbent paper.

1b of chicken heat

1\frac{1}{2}-13/4 lbs
2-2\frac{1}{2} lbs
375°
23/4-3 lbs
375°
12 minutes
14 minutes
16 minutes

Carol Timmer

LIVER PASTE

2 Toleo

1 t garlie salt

2 t oliced onions

1 t pepper

1 t paprika

Cut liver in ½ in cubes and saute in oles over moderate heat till done (about 5 min) Add onion and cook 2 min longer. Put all ingredients in blender including drippings. Cover and blend on high speed until smooth

Ruth Brouwer

BATTER FOR ONION RINGS OR CHICKEN

2 T sugar
2 T melted bleo
2 eggs
2 c flour
2 t baking powder
2 c milk

Dip onion rings or chicken in mixture. Doop

Lelretrie fry pun, prehented. Fry 4 pork chops in I mahart mins on both sides. Reduce heat. Cover with 4 not itoes sliced and ½ onion grated. Season with salt and penper. Pour on white sauce made from: 1 t salt 2 Thater

2 c milk lj T flour

Frok covered 50-60 minutes until done. Serve from skill t

Jennette Barendse Glada Assink

POTATOES IN SOUR CREAK

lesit 2 T flour lty leaf Pepper the thirt tures 3 T vinegar l' l'atter l c sour cream

The tate of with salt and bay leaf. Drain and ry liquid. Cube potatoes. Melt butter in a pan .. It from not and stir in flour, pepper and 3/4 c Inter and vinegar. Bring to boiling, add uar or am and potatoes. Heat until hot

Till . To Duid of

CHEMIN SCHLOPED POTATOES

-j : ...l., thir bli notatoes .r.l.r. lines l t salt J Targaria. 1/8 t pepper J I fl ur 2 c milk

ir r. p.t.t. . . . onions. Molt margarine in i. I'v faction, bland in flour, salt and pepper. ir de malk production. Cook, stirring until .. Til - in it. with salt ad noppor, and .. " - . 1 1 1 1 355°

Flour l c milk salt and pepper fine cracker crumbs 2 e.gs beaten sifted

Cut chicken, wash, drain slightly & roll at once on flour seasoned with salt and pepper. Dip in combined eggs and milk, roll in crumbs. Shake off excess crumbs. Heat shortening, place chicken in basket and fry accordingly below. Drain on absorbent paper.

1b of chicken time 1½-13/4 1hs 12 minutes 2-2= 1bs 375° 14 minutes 23/4-3 1bs 16 minutes

Carol Timmer

LIVER PASTE 2 Toleo t Jarlie salt 1b chicken livers of t salt c diced onions # t pepper c Water ½ t paprika

Cut liver in ½ in cubes and saute in oles over moderate heat till done (about 5 min) .11 or.ion and cook 2 min longer. Put all ingrelients in blender including drippings. Cover and blend on high speed until smooth

Ruth Brouwer

BATTER FOR ONION RINGS OR CHICKEN

2 T sugar 2 c flour 2 T melted sleo 2 t baking powder 2 eggs 2 c milk t salt

Dip onion rings or chicken in mixture. Deep fry it 365°.

an Holters

SCALLOPFO FOTATOES & PORK CHOPS

in all pateria fry pun, preheated. Fry 4 pork chops in 17 chart ming on both sides. Reduce heat. Cover with 4 not stops sliced and $\frac{1}{2}$ onion grated. Season with salt and perper. Pour on white sauce made from:

1 t salt

2 Thatter 1 t salt 1 i T flour 2 c milk

That abvers 1 50-60 minutes until done. Serve from saill t

Jennette Barendse Glada Assink

POTATOES IN SOUR CREAM

2 T flour
light Pepper
firstatus 3 T vinegar
lighter lighter

reconstruction with salt and bay leaf. Drain and reconstruction. Cube potatoes. Melt butter in a pan in it is in the at and stir in flour, pepper and 3/4 contains and vinegar. Bring to boiling, add our or am and potatoes. Heat until hot

Train - To June of

7 77 70

CHEMIN SCALLOPED POTATOES

in policy, thin oli potatoes

I total

if it is patht and onions. Melt margarine in war ruburn, bland in flour, salt and pepper. It is all you cook, stirring until the pathtons and mions in greased with salt and pepper, and it is all in it 350°

Flour

salt and pepper

eggs beaten

l c milk

fine cracker crumbs

sifted

Cut chicken, wash, drain slightly & roll at once on flour seasoned with salt and pepper. Dip in combined eggs and milk, roll in crumbs. Shake off excess crumbs. Heat shortening, place chicken in basket and fry accordingly below. Drain on absorbent paper.

1b of chicken heat

1\frac{1}{2}-13/4 1bs
2-2\frac{1}{2} 1bs
3750
12 minutes
23/4-3 1bs
3750
16 minutes

Carol Timmer

LIVER PASTE

2 Toleo

1 toleo
1 toleo
2 toleo
3 toleo salt
4 codiced onions
4 topepper
5 topaprika

Cut liver in ½ in cubes and saute in oleo over moderate heat till done (about 5 min) Add onion and cook 2 min longer. Put all ingredients in blender including drippings. Cover and blend on high speed until smooth

Ruth Brouwer

BATTER FOR ONION RINGS OR CHICKEN

2 T sugar
2 T melted sleo
2 t baking powder
2 t salt
2 t salt

Dip onion rings or chicken in mixture. Deer fry at 365°.

Ann Whitirs

in 17 chert ming on both sides. Reduce heat. Cover with 4 metatoes sliced and ½ onion grated. Season with salt and peoper. Pour on white sauce made from:

27 datter

1 flour

2 c milk

From covered 50-60 minutes until done. Serve from raill t

Jennette Barendse Glada Assink

POTATOES IN SOUR CREAM

2 T flour
1 to live 1 Pepper
1 patitions 3 T vinegar
2 to sour cream

The lates with salt and bay leaf. Drain and rive liquid. Cube potatoes. Melt butter in a pan in it for heat and stir in flour, pepper and 3/4 c. It is ter and vinegar. Bring to boiling, add our or am and potatoes. Heat until hot

Till or Dundel

CHEMIN SCALLOPED POTATOES

Figure 1, thir oli potatoes

1 t salt

1 Targaria

1/8 t pepper

2 c milk

in the path and onions. Melt margarine in a case of the cook, stirring until the performance of the cook, stirring until the cook, stirring until

77 - 71

Flour
salt and pepper
2 eggs beaten

l c milk
fine cracker crumbs
sifted

Cut chicken, wash, drain slightly & roll at once on flour seasoned with salt and pepper. Dip in combined eggs and milk, roll in crumbs. Shake off excess crumbs. Heat shortening, place chicken in basket and fry accordingly below. Drain on absorbent paper.

1b of chicken heat

1\frac{1}{2}-13/4 lbs
2-2\frac{1}{2} lbs
3750
12 minutes
3750
23/4-3 lbs
3750
16 minutes

Carol Timmer

LIVER PASTE

2 Toleo

1 toleo
1 toleo
2 toleo
3 toleo salt
4 codiced onions
4 toepper
5 topper
6 water

2 topper
7 topper
7 topper

Cut liver in ½ in cutes and saute in oles over moderate heat till done (about 5 min) All onion and cook 2 min longer. Put all ingredients in blender including drippings. Cover and blend on high speed until smooth

Ruth Brouwer

BATTER FOR ONION RINGS OR CHICKEN

2 T sugar
2 T melted bleo
2 t baking powder
2 eggs
1 t salt
2 c flour
2 t baking powder

Dip onion rings or chicken in mixture. D. p.

o lary, onion and salt. Stir in cheese, shrimp and model. Take in uncovered casserole at 3500 for min. Top with chow mein moodles and bake 10

Ruth Brouwer

CHICKEN HOT DISH

7	luftever chicken can can pet milk can chick n rice soup	l can mushroom soup l large or 2 small can chow mein noodles
---	---	--

The with crumbs. I put mix frozen vegetables in too, and just all alittle more water. Bake 350° for i hr.

Ella Assink

VEGETIBLE CASSEROLE

Trati f.r a flow minut	1.5
l jur an onions and juice denomination and juice denomination sup (er) Fit in very large educardi fit of the thream or mo election of the property fit of the thream or mo election of the property fit of the prop	l can mushrooms lish. Mixput in the 3 lly. Cover and put in re. Fut Velvecta cheese

2 eggs
2 lbs hamburger
Bread cnumbs
2 T cornstarch
1 can tomatoes
1 pkg Lipton onion soup
Green Pepper
2 T A-1 or Worchester
1 can mushrooms
sauce

Mix together eys, hamburger, and bread crumbs, and form into balls. Thicken juice from mushrooms with cornstarch. Ald remaining ingredients and put over meatballs. Bake at 375° for 2 hours.

Ruth Brouwer

PORCUPINE MEATBALLS

PISTIS	c	chopped chopped chopped ground	gr pepper	1/3 c uncooked rice pinch of dry mustard l t worchestershire sa l can tomato soup l can water
--------	---	--------------------------------	-----------	---

Mix all, except tomatoe soup and water. Form into balls and brown. Put in casserole and pour soup and water over the meatballs. Bake 3500-1 hr.

Yvonne Higgs

MEAT BALLS

6 Rusk, crushed 1 t dry mustard \frac{1}{2} c milk 1 # hamburg 1 t chili sauce	2 small eggs 8 slices of bacon 1 can tomato soup
--	--

Mix first 7 incredients. Divide into 8 balls and wrap bacon around each one. Fry until brown and put into baking dish. Mix soup with a can of water and pour over meat balls. Bake for 1 hour at 3500.

Fil mel feck

3 - h. .. bur -- fried out but not browned. Drain grease ru cever with hot water. Then Add:

3/4 stilk celery-chopped l larra uniun For a carrets 1 qt. canned or stewed

smill held cabbage, chop

...t. Tven better when its reheated.

Eries to a boil and simmer $\frac{1}{2}$ hr. Then add 6 med intitues inc a; simmer \frac{1}{2} hr. Then add \frac{1}{2} can whole arnul curn, & can peas and & quart green beans and

tomatoes

ann Wolters

HAMBURGER MEAL

2 onions Irom in a little bleo-season with salt, pepper and "Alli rowler. As it is frying ald about a T. flour 1 pt transfors 1 T sugar to first mixture and simmer 20 minutes and add l : n (1 1 , 1802 spaghettios) l can kidney beans Heat thru,

Donna Veldheer

TARURA STROGANOFF

o minor i or inn 1 can er of chicken soup Turlin galt 1 t pepper 4 'tatter 1 8oz can sliced mushrooms l ratiof 1 c sour cream i flar 2 T parsley 1 tollt hot boiled noodles

.... di Girlic in butter, add meat and brown. .: !!...r, min., inimushrooms. Cook 5 min. Jele, distance vered 10 min. Stir in sour or in . In inch with pursluy-serve over 1 , 11 .

Intty Bluckemp

HAMBURGER CASSEROLE

1½ lbs hamburger, 3/4 c raw rice fried with an onion 1 can peas and carrots l can cr of chicken soup with juice l can chicken noodle "

Put cracker crumbs or onion rings on top. Bake $1\frac{1}{2}$ hours at 350° .

Ulla Brower

MEAL IN A CASSEROLE

1½ lbs hamburger l can peas with juice onion 1 can wh kernel corn c celery 1 can tomatoe soup 1 can Franco imer Spaghetti

Brown hamburger, onion and celery. Mix with other ingred, in large casserole. Bake at 3500 about 1½ hours.

Ann Wolters

BAKED BEAUS

1 pkg great northern beans 1 can tomato soup 3 cans water lonion, cut 1 lb vacon, cut in pieces 15 t salt 1 T molasses 3/4 c brown sugar

Soak over night in lots of water and drain in the morning. Then add water and salt, cook for 10 min, put in baking dish with other ingred. Bake 350° for 6 hours, maybe longer. More water maybe added.

Ella Assink

lot of marriages would work better if the head of the house would remember to bring home some applesauce with the bacon.

lbs stew meat
loss stewed stematoes
loss ealery
loss earrots

at 250° for 5 hrs, in covered dish

Jean Overkamp

Glada Assink

Ruth Brouwer

BEEF STEW

light stew meat
light temitions
light temition

CASSEROLE

lilits hamturger

Try to other and drain. then add

3/4 -km - m needles

1 can er of mushroom soup

1 cm er of chicken soup

1 rt sour erum

Arlene Bakker

H PURGER CASSEROLE

less or of muchroom soup 3/4 c rice

less beef noolle soup le carrots & peas, drain

1 .:: 1 1 ...r 1 350°.

Arlene Bakker

l# cubed (veal, beef or pork, mixed)

l sm anion

l T soya sauce

l c chopped celery

l sm can mushrooms

l can cr of mushroom soup

l can water

l can cr of chicken soup

green pepper (if desired.)

Brown meat and onions. Add other ingredients. Put in baking dish. Bake $1\frac{1}{2}$ hrs at 350° .

Arlene Bakker

AFRICAN CHOW MEIN

l lb pork and veal
l can cr of chicken soup
l med onion, diced
l can cr of mushroom soup
l c raw rice
l c diced celery

Brown and season meat, and add the rest of ingred. Bake 12 hour at 350°. Remove cover last half hour for browning.

Sharla Van Slooten

MARIYATED FLANK STEAK

In large bowl or roaster combine:

l can beef consomme' soup

l clove garlic

I lemon or lime juice

I T brown sugar

l/4 c chop green onions

c worcestershire sauce

t unseasoned Lawrys' salt

Marinate steak in mixture overnight turning once. Charcoal or broil

Gloria Houting

lean er of chicken soup 1 1/4 can water lean er of calery soup 1 c rice lean er of mushroom soup 1 cut up chicken

Mix all in lish, except chicken. All cut up chicken Fixe at 375° for 1 hr., then turn chicken and bake for 3 hr more at 325°.

Glada Assink

CHICKEN CASSEROLE

2 c diced cooked chicken 1 c sliced celery
l can or of mushroom soup 2 T chopped green enion
l can (amall) pincapple tidbits
l T soy sauce
l large can chow mein noolles
if lesired 1 small can drained mushrooms

Mix all ingredients except noodles. Then gently fold in le noodles. Put into baking dish then sprinkle sit, remaining noodles. Bake 350° for 50-60 min.

Arlene Bakker

CHICKEN-SULRIGE CASSEROLE

In a greased casserole dish place
Le diced cooked chicken
L-2 1/4 bz can shoestring potatoes
l-14;bz can evaporated milk
lear or of chicken soup
lear oz can whole kernel corn

"in in freduents to jether in casserole. Bake in a serves 8.

I will not work my soul to save,

for that my Lord has lone;

Lat I will work like any slave

for late of His loar Son.

2 lbs ground beef
1 t ginger
1 clove garlic, minced 1 T sugar
1 c minced onion
1 sm can tomato paste

CHILI

l c chopped celery 1 #2 can tomatoes

c chop green pepper 1 sm can tomato sauce

t salt

c water

pinch of pepper 2 #2 cans kidney beans $1\frac{1}{2}$ T chili powder 2 T flour 3 T water

Combine and fry beef, garlic, onion, celery and green pepper lightly. Add salt, pepper, chili powder, paprika, ginger, sugar, tomato paste, tomato sauce, tomatoes, ½ c water, and simmer gently for 1 hr. Then add kidney beans. Make a paste of the flour and water, stir into mixture and simmer 15 min. longer. Makes 8 generous servings.

GROUND BEEF CASSEROLE

2-3 lbs ground beef 1 c celery, chopped
1 medium onion, chopped
5 med potatoes, sliced 1 can wh kernel corn
1 can tomato paste 1 can cut green beans
1 can cr of mushroom soup
Brown meat, celery, and onion. Layer in 3-4 qt
casserole. Potatoes, 1/3 meat, corn, the tomato
paste plus 2 cans upt r mixed together, 1/3 meat,
beans, 1/3 meat, mushroom soup. Put rusk crumbs
over top and dot with butter. Bake 2 hours-3500

Mildred Reck

MEAT LOAF

1½ c ground beef

3/4 c oatmeal, uncooked 1/4 t pepper

1/4 c chop onion

1 c tomato juice

1 egg, beaten

Combine ingredients--bake at 350° for 1 hr 15 min

Frumb Baskets:

5 c soft bread crumbs
1/8 t pepper
1/4 c minced onion
1 t celery salt

1/8 t pepper
2 c butter, melted

Line 6 greased individual casseroles with crumb mixture. Press into place. Bake 3750 15 min, or until crumbs are brown.

Chicken Filling

1/3 c flour

1/3 c flour

1 t Worcestershire sauce

1 c cooked or canned reas

1 t salt

1/3 c flour

1 t Worcestershire sauce

1 c cooked or canned reas

3 c cooked chicken, chopped

1/4 t salt

1/4 t salt

1/5 t butter, blend in flour. Add cream, chicken

1/5 t salt

1/6 t pepper

1 t Worcestershire sauce

1 c cooked or canned reas

3 c cooked chicken, chopped

1/6 t salt

1/6 t pepper

1 t Worcestershire sauce

1 c cooked or canned reas

3 c cooked chicken, chopped

1/6 t salt

1/6 cream, chicken

1/7 cream

1/7 cream, chicken

1/7 cream

1/7 cr

Slusige FOULTRY STUFFING

2 lo sausane
2 t salt
2 c cherrel parsley (opt)
2 c diced celery

in fry sausage until brown and well cooked. Combine all ingradients. Stuff bird or bake in casserole.

Edith Jacobsen

BEETS AND PINE PPLE

Frum boots cut in pieces 1 sm can pineapple tidbits brun both. Tak: juice, and 1/3 c vinegar, 6 T brown suff. The grant T cornstarch, pinch dry mustard and the boots and pinein the control of the control will turn

Mash potatoes as usual, combine $\frac{1}{2}$ pt whipped cream. Place in buttered casserole. Grate American cheese liberally over top. Bake $\frac{1}{2}$ hr at 350°.

Mildred Reck

LASAGNE

l lb ground beef l chopped onion
1/4 c oil garlic salt (optional)

Brown together, and add
l qt tomatoes l/4 t pepper
12 oz tomatoe paste 6 wide noodles
2 tsp salt ½ lb M zerella che se
1 t Rasil ½ lb cottage cheese
1 t oregano Parmesan cheese (for topping)

Simmer together meat mixture, tomatoes, tomato paste, salt, spices together for 30-40 minutes. In casserole layer noodles, cheeses, then meat sauce. Sprinkle with parmesan cheese. Repeat layers 2 or 3 times. Bake covered at 375° 20 min.

Ann Wolters

ITALIAN SPAGHETTI

1 lb hamburg (make in- 1 8 oz tomato pureo to small balls) — 1 t worcestershire sauce 2 onions, chopped — 3/4 lb long spachetti 2 cloves garlic — Farmes an cheese 2-6 oz tomato paste

Brown the hamburg, onions and garlie until enions are tender. Add rest of ingredients. Cover with tight cover and sammer for la hr. Cook spa hetti and place on warm platter. Four over the sauce and sprinkle with grated parmeson cheese.

1 lb h mlurger i e green pepper 2 ein er mushreem soup	l can mushrooms t garlic powder t oregano	
loun tomito soup	1 pkg noodles, cook and	
	salted	

The hamburger and green peppers-brown and salt.

It i tomatee and er of mushroom soups and water, &

muchrooms and stasonings. Put in layers over

ceal i nobiles and cover with Mozzarella cheese

like 30-40 min. it 325°. Serves 8.

Hazel Assink Jean Overkamp

BEEF TERIYAKI

2 line boneless teef sirloin, cut into 1 inch cubes
1 env instant vegetable broth mix
3/4 c ant water 2 T dry sherry
1 c honey 1 c soy sauce
1 o vine ar 1 clove garlic, neel & pressed
1 t monosodium ; lutamate

chilly olking lish or casserole. Stir broth mix into the hot water to lissolve. Combine the cruth with the remaining ingredients and pour clatters over meat cutes. Cover and chill several topic or everal ht, stirring occasionally. When refly to crill, place meat cutes on long metal the term. Flore skewers in smill 6 inches from the every project could. Grill about 8-10 min, turning of brothing meat frequently with marinade. The mining mericals may be refrigerated in a tirrily gover. The for about a week. Makes 6-8 round.

Card Timmer

1 C. sugar

1 C. shortenin:

2 t. baking powder

1 c. milk

1 t. vanilla

Mix in order given.

Filling:

1 C. sugar

1 T. flour

1 C. chapped raisins

2 C. water

Mix sugar and flour and add to rest. Cook until thick. (Can double filling)

Rell out on floured board or cloth as thin as can handle (about 1/8" out with cutter)
Flace spoon of filling on each cookie. Cover with another thin cookie. Press edges together and bake at 350° 10-12 min.

Edith Jacobsen

EASY PEARUT BUTTER COCKIES

l C. peanut butter

c. sugar

l egg

l t. vanilla

l pkg. coconut pecan or almond frosting mix.

Preheat over to 350°.

Combine first 4 and blend well. Stir in frosting mix. Press in 8 ar 9" pan. Pake
20-25 min.

Mildred Reck

4 C. flour

3 sticks ole 1 t. salt - ver · reti r like pie crust

Add:

2 ogg yolks, r ter

2 t. lim n juice

1 t. cold weter

- divide in half

Put half in he inthom of delly roll pan and add a layer of collisious apples. Springer 1 C. sugar and 2 T. cinnamon was pale. Squire rest of the mixture. Bake 350 - 1 hr.

Thil still worm put ever top: 10. powdered sugar pinch selt 1 t. vanilla 2-3 t. het dik

allo issink

LHOND BARS

3/4 C. cleo
3 T. sugar

1º C. Flour

- pat into 9 x j3 pag

Fako 20 min. at 3500.

Firt throuther:

6 Fratan were

2". surar - and redurily

20. crorn.t.

37. Im nu Tur iin.

- I ur "r.n.t.

Br: 30 min. 1137.

CORN FLAKE COOKIES

1 C. sugar

2°C. flour

2/3 C. shortening 2 eggs

Pinch of salt vanilla

t. baking powder

t. sod

3 T. milk

C. chopped dates & nuts

Roll in crushed corn flakes.

Bake 3500 until lightly browned.

Arlene Bakker

POTATO CHIP COOKIES

1 C. shortening

1 C. white sugar

1 C. brown sugar

2 eggs

2 C. sifted flour

l t. soda

l t. salt

2 C. crushed potato chips

1 C. nutmeats

Cream shortening and sugar.

Add eggs and mix well.

Add other ingred. and drop from spoon on cocki. sheet and flatten with fork.

Bake 350° - 15 min.

Arlane Bakkur

Friend, if you don't know what you ought to destay where you are until you do. I am convinced that God has important work where you are; see it and enter into it zealously until God clearly shows you the next move.

P. Charles II tetter

2 d. fl. ur
1 t. solt
2 t. cinnamon
2 t. buttor
1 d. g yolk
2 n. u.l. milk to make 2/3 C
1 T. water

2 C. cern flakes, crushed 1 t. vanilla
10 large apples

Mix first 5 ingred. for crust. Roll & dough to fit 11" x 17" pan. Sprinkle bottom crust with crushed carn flakes. Peel and slice apples in two layers over crust and flakes. Sprinkle with sugar and cinnamon. Put with butter. Roll out other half of dough and place on top and pinch adges. Brush egg white over crust. Pake at 400 for 1 hr. While hot, frost with the water, produced sugar and vanilla mixed together. Makes 24 bars.

Mildred Reck

SCOTCHAROOS

1 C. sugar

1 C. peanut butter

6 C. Rice Krispies

1 6 cz. pkg. chec. chips

1 6 oz. pkg. butterscotch

marsels

Cock until mixture boils.

inv v from heat & stir Rice Krispies. Press mixture into butt rod 9 x 13 pan.

Interest of the chips ver het water.

From ver Mrispic mix. Cool till firm. Cut into bors. Yields 48 2 x 1" bars.

Ann Wolters

2 C. sifted flour 1 t. baking powder 1 t. salt 2 C. butter	2 eggs 2 sq. unsweetened choc. - melted
½ C. butter 1 de C. sugar	1 t. vanilla 1 C. chopped nuts

Cream butter and sugar until fluffy.

Add eggs and beat thoroughly.

Blend in melted choc. and vanilla.

Stir in dry ingred. and nuts.

Shape in roll, wrap in wax paper and chill overnight. Slice 1/8" thick.

Bake on greased cookie sheet. 375° for 12-15 min. Yields about 3½ doz.

Betty Bakker

PEANUT BLOSSONS

1-3/4 C. flour 1 t. soda 2 t. salt	1 C. pennut butter 1 egg 2 T. milk
C. sugar	l t. vanilla
C. packed brown sugar	l bag. Milk Choc.
C. shortening	Candy Kisses

Combine all ingred. except candy in large bowl. Mix on lowest speed of mixer until dough forms.

Shape dough into balls using a rounded t. for each. Roll balls in sugar and place on ungreased cookie sheet. Bake at 375° for 10 min.

Top each cookie immediately with candy kiss - - press down firmly so cookie cracks around edge.

Makes approx. 35 - 40 cookies.

Sandy Jacobsen

SCHOOL DAY COOKIES

1 3. shortening
2 C. flour
1 c. sugar
2 t. salt
2 besten eggs
1 t. soda
2 C. oatmeal
2 c. orange pool
1 t. vanilla
2 c. nutes (chopped)

Crusm shortening & sugar. Add eggs, etc. Drop on ir ased conkie sheet. Bake 3150 for 12 - 15 min.

Arlene Bakker

COOKIES

2 C. super 1 1b. clue 1 t. venilla - mix thoroughly, about 10-15 min. 1 di: 3 C. flour 1 t. seda

From unto cookie sheet and bake 350° for 8 - 10 min.
Thus can be rolled in colored sugar at Christmas time.

COCONUT PECAN DREAMS

t. orlt

t. orda - diffud together

10. oft butter or else

10. ordant

10. ordant

The rolls -- refrigerate overnight -- cut \frac{1}{6}!!

thick. Fruch t po with 1 opp yolk and 1 T. milk

ling. ling pean half on each cookie. Bake on

1 325 for 20-25 min.

Hildred Rock

MASTER COOKIE MIX

8 C. flour

4 t. salt

2 t. baking powder

2 t. soda

6 C. sugar (half brown or all white)

3 C. shortening

8 C. quick rolled oats (can substitute 1 - 2 C. corn flakes or bran)

Mix in a pan, using both hands. Melt or heat shortening so cereal is penetrated. Store in coffee cans or jars.

CATMEAL CHIPPERS

6 C. of above master mix 6 oz. choc. chips 2 eggs 2 C. nuts 2 t. vanilla

Drop on greased cockie sheet & flatten. Bake at 350° about 12 min.

RAISIN SPICE

Omit vanilla and choc. chips. Add 1 t. cinnamen 1 t. cloves 1 t. nutmeg 1 C. raisins

Drop, flatten & bake as before.

PEANUT BUTTER

Omit vanilla & choc. chips. Add 1 C. peanut butter and make into balls and flatten and bake.

FRUIT BARS

Use 12 C. cooked mashed prunes or any thick cooked fruit. Put in cake pan. Bake 30 min. at 350°. Cut.

CHOCOLATE CRINKLE COOKIES

1-2/3 C. sugar
2 t. vanilla
2 eggs
2 - 1 oz. sq. unsweetened choc. - melt
2 C. flour
2 t. baking powder

1/3 C. milk
2 C. chopped nuts

Cream first 3 ingred. - Add eggs and then choc. Sift in dry ingred. alternately with milk and stir in nuts.

Chill 2 - 3 hrs. and then form into 1" balls and roll in powdered sugar.

Place on greased cookie sheet 2 - 3 inches apart.

Bake 350° - approx. 15 min.

Sandy Jacobsen

PEANUT BUTTER CRISSCROSSES

1 C. shortening
1 C. peanut butter
1 C. sugar
1 C. flour
2 t. soda
2 eggs
1 t. vanilla

Cream shortening, sugars, eggs & vanilla.

Stir in peanut butter. Sift in dry ingred.

Stir into creamed mixture.

Drop by teaspoon on ungreased sheet.

Press back with floured fork to make crisscresses

Bake at 350° for 10 min.

Makes 5 doz.

Carol Timmer

MINUS MEAT BARS (From Master Mix)

L.C. master mix 1.C. milk

hir - put half on bottom. Cover with mince meat.
Top with crumbs. Bake 30 min. Cut.

ANGEL KISSES

C. Semi-sweet choc. chips 1. t. salt r butterscotch chips 1. C. sugar 1 t. vanilla

t. cream of tartar

hat until stiff but not dry - egg whites & cream of tortor. Blowly add sugar, little at a time. Fold in vanilla and chips or occonut.

Drop by teaspoon on heavy ungreased paper. Bake at 3000 for 25 min. Remove while still warm.

ANGEL CRISP COOKIES

1 C. granulated sugar

1 C. brown sugar

1 C. shortening - part

1 t. soda

1 t. vanilla

2 C. flour

1 t. salt

1 t. cream of tartar

Crim & but to both first 5 ingred. Add remaining ingred. From into balls the size of walnuts. Dip to helf in cold water then in white sugar. Place in ingressed croking sheet. Press down in center.

Con put water, occumut, brown sugar or mar. cherries in the first 125° for 8 - 10 min.

Carol Timmer

3/4 C. shertening	2 C. sifted flour
1 C. sugar	½ t. cloves
1 C. molasses (full flavor)	½ t. ginger
logg	1 t. cinnamon
2 t. baking powder	½ t. salt

Combine shortening, sugar, molasses and egg, beat well dift dry ingred. and add to first mixture. Mix well Chill. Form into 1" balls, roll in sugar and place on greased cookie sheet - 2" apart.

Bake 375° for 8 - 10 min.

Betty Bakker

RICE KRISPIE COCKIES

1	C. shortening	1/2 t. salt
1	C. brown sugar	1 t. vanilla
1	C. white sugar	2 C. oatmeal
2	eggs	1 C. Rice Krispies
2	C. flour	1 C. shred coconut
1	t. baking powder	1 C. chopped nuts
	t. soda	

Mix all in red. in order & drop by teaspoon on ungressed crokie sheet.

Eaks 8 min. at 3750.

Mo often make a great mistake, thinking that God is not guiding us at all, because we cannot see far in front. But this is not His method. He only undertimes that the steps of a good man should be ordered by the Lord. Alt next year, but tomorrow. Not the next mil, but the next year. Not the whole pattern, but the next stitch in the canvas. -- F.B. Meyer

1 C. brown sugar 1 C. shortening 1 C. flour

Blend above ingred. Pat out mixture in bottom of ungreased 9 x 9 pan. Bake in moderate oven at 350 for 10 min.

2 eggs	l t. baking powder
1 C. brown sugar 1 C. Karo syrup	t. salt
C. Karo syrup	1 C. coconut
1 t. vanilla	1 C. nuts (optional)
2 T. flour	

Blend this together and spread over bottom layer and bake 25 min. longer.

Mary Bakker

OATMEAL COOKIES

1 C. shortening	l t. baking powder
1 C. sugar	a t. soda
2 eggs, beaten	t. salt
2 C. flour	1 t. cinnamon
2 C. quick oatmeal	1 C. chopped raisins
1 C. sweet milk	or dates
	1 C. chopped walnuts

Cream sugar & shortening. Add eggs. Sift dry ingred. Combine with above. Add only enough milk to make a stiff dough. Drop on greased cookie sheet 1" apart. Press down with floured fork.

Bake at 350° for 10-12 min.

Shirley Knoll

The secret of a holy life is God-possession. If you would be holy, God must be in possession.

SUGAR COCKIES

1 c. butter

1 c. butter

1 t. vanilla

1 t. baking powder

1 t. solt

Criem butter and sugar. Beat in egg & vanilla.
Sift lry ingred. and stir into first mixture.
Chill for 1 hr. Hell out on floured board. Cut with Pake at 3500 for 8-10 min.

Or kies freeze well.

Carol Timmer

OMOCOLATE CHIP COOKIES

1 C. brown sugar

1 C. white sugar

1 t. soda

1 t. salt

2 sticks rist

1 t. vanilla

1 C. Wessen til

1 t. milk

1 t. cream of tartar

1 t. soda

1 t. salt

1 t. cream of tartar

1 t. soda

1 t. salt

1 t. vanilla

1 c. chopped nuts

1 t. milk

Pake into balls and press down. Bake 12 min. - 3500

Kelly Assink

REFRIGERATOR COCKIES

l C. Frank Sugar

l C. Frank Sugar

t. salt

t. cinnamon

t. soda

t. vanilla

t. sifted flour

interest for an hour.

Corol Timmer

CHOCOLATE CHIP COOKIES

1 C. white sugar
1 C. brown sugar
1 C. brown sugar
1 C. shortening
1 C. baking soda
1 C. Wesson oil
2 C. nuts
1 beaten egg
1 T. milk
3 - 4 cups flour

Mix together in order as given.

1 t. cream of tartar

Phyllis Hoffman

COCONUT CEREAL COOKIES

1 C. white sugar1 t. cream of tartar1 C. brown sugar3½ C. flour1 C. Wesson oil½ C. coconut1 C. oleo1 C. oatmeal1 egg1 C. corn flakes½ t. salt

1 t. vanilla

1 t. soda in 1 T. sour milk

Make in small balls. Press down. Bake 12 min. at 350°.

Kelly Assink

IMPERIAL COOKIES

2 sticks oleo
1 C. sugar
1 t. vinegar
t. soda

Drop on ungreased cookie sheet. Bake at 300° for 30 min.

Sharla Van Slooten

63

3ift tegether: 2 C. sifted flour 1 t. baking seda

2 eggs
1 t. vanilla
1 C. all bran
2/3 C. choc. chips

1 t. salt

Blend:

1 C. soft butter

12 C. sugar

Rest eggs & vanilla in sugar mixture. Stir in allbran and chips. Mix in the dry ingredients. Drop by teaspoon on ungreased sheet. 375° - about 12 min.

TOASTED OATMEAL COOKIES

3/L C. butter

1 t. soda

2 C. quick oatmeal

1 C. brown sugar

t. cinnamen

Yields apprex. 4 doz. cookies.

1 egg
1 t. vanilla

In medium skillet, over medium heat, heat butter until lightly browned. Be careful not to burn. Add catmool; saute' - stirring constantly until golden - about 5 min. Cocl.

Cift flour, cinnamon, salt and soda - set aside.

In large bowl, combine sugar, egg, & vanilla. Beat until light. Stir in catmeal and flour mixtures. Bake 8 - 10 min. at 375°.

Gloria Houting

then you get all wrinkled up with care and worry, it's a good time to get your faith lifted.

1½ C. flour
3/4 C. butter or oleo
½ C. brown sugar

- combine and press in 9 x 13 pan.

- bake at 350° for 10 min.

3 eggs

₹ C. sugar ₹ C. flour

3/4 C. choc. malted milk powder

1 t. baking powder

2 t. vanilla

d. salt

1 C. coconut

1 C. chopped nuts

- beat eggs until foamy - gradually add sugar and beat until thick. Add rest of ingred. and spread on crust. Bake at 350° - 25 - 30 min.

Icing:

3 T. malt

t. instant coffee

2 T. boiling water

2 T. melted butter

1 t. vanilla

기술 C. powdered sugar Spread on cooled bars.

Sandy Jacobsen

CHERRY BARS

2 C. flour

1 C. oleo

6 T. powdered sugar - Bake 25 min. 350 - 9 x 13

4 eggs (beaten)2 c. sugar\frac{1}{2} C. flour1 t. bak. powder\frac{1}{2} t. salt2 t. vanilla1 C. nuts1 C. coconut1 C. cherries

Bake 25 min. - 3250

Ella Assink

2 C. sugar 6 T. cccoa 3 C. quick oatmeal c. chopped nutmeats

5 T. water

E. Coconut

1 lb. oleo

Combine sugar, cocoa, oleo and water. Bring to rolling boil. Remove from stove. Add oatmeal, nut-meats and coconut.

Throp on wax paper.

Marcia Bakker

HEATH CANDY BAR COCKIES

3 sticks oleo - room temp.

1 d. sugar

2 t. vanilla - cream these

l egg, beaten

3 C. flour

t. s. da

6 Heath Candy Bars - cut fine

Put in 2 rolls. Regrigerate for 2 hrs. Cut in bars. Bake at 3500 for 10-15 min.

Gertrude Baumann

COLONIAL EASY COOKIES

Combine:

1 C. sugar

1 t. soda

1 C. olco 1 C. flour

2 C. oatmeal 1 C. coconut

Mix like pie crust. Flatten in small balls on uncreased pan. Dip glass in water and then in sugar

to flatten cockies. Bake at 350 - 15 min.

Jennette Barendse

FUDGE RIPPLE BARS

1 C. butter or oleo

2 C. sugar

4 eggs

2 sq. unsweetened choc. - melted

2 t. vanilla

1 C. sifted flour

1 t. baking powder

l t. salt

1 C. walnuts, chopped

Cream butter and sugar until light and fluffy.

Beat in eggs, one at a time; blend in choc. and vanilla until well mixed.

Sift together dry ingred. Blend into creamed mixture. Stir in nuts. Spread in lightly greased and floured 15½ x 10½ x 1" jellyroll pan. Bake in 350° oven for 30 min. Cool.

Frost. When frosting sets, cut into bars. Makes 56 bars.

Frosting:

Brown 1/3 C. butter over med. heat. Blend with 3 C. sifted confectioners sugar, 3 T. cream and 1 t. vanilla. Spread on brownies. Let set; drizzle with mixture of 1 sq. unsweetened choc. melted, 1 T. butter melted, and 1 T. confectioners sugar. Let choc. set before cutting. Good freezers!

Betty Bakker

The Lord is my Shepherd, He makes me repose Where the pastures in beauty are growing; He leads me afar from the world and its woes, There in peace the still waters are flowing.

-- John Knox

Lette

lin. brim sugar

2 unga (coperated) 1 T. water

1 t. vanilla 2 C. flour

+ t. salt

1 t. baking powder

t. soda

l pkg. choc. chips

r am chartening - gradually add white sugar and 1. hrinn sugar - add beaten egg yolks, water, vanilla and stir together. Sift dry ingred. 3 times and add to show mixture. Spread evenly in 9 x 13 pan and Wr this orread chec. chips. Beat egg whites stiff adding brown sugar gradually and put over chips. Fin at 3750 for 25 - 35 min. - Cool before cutting.

LUSCIOUS SOUARES

town 1:

f. multod clar

1 t. vanilla

O. Jusar T. ecc a 2 C. crushed graham

crackers

C. nuts 5 C. coconut

Ir and into 9 x 13 greased pan. Do not bake.

Layer /:

I dile

3 C. 1. 3 . milk

2 T. instant vanilla

pudding 2 C. powdered sugar

intil flaffy. _pr.rd over 1st layer. Cool. fris 7 southers multid choo. and 2 T. cleo over all. Orl. Ort into sources.

Marcia Bakker

Crist in the only door into +. , T. + . · r 1 . · · 150.

- .:yor

PECAN SQUARES

1 lb. butter

1 C. sugar - cream

Add:

l egg yolk (save white)

C. ground pecans

2 C. flour

1 t. vanilla

- mix and spread on cookie sheet. Top with unbeaten egg white and ? C. ground pecans. (1 C. total pecans)

Bake until light brown. Cut in squares and sprinkle with powdered sugar.

Gertrude Bloemers

CHOCOLATE BROWNIES

₫ C. oleo

1 C. sugar

4 eggs - beat together

Add 1 lg. can Hersey Syrup 1 C. plus 1 T. flour

Put in greased cookie sheet - 3500 - 20 - 25 min.

Frosting:

6 T, milk la C. sugar

6 T. oleo - boil together for 30 sec. Add 1 C. choc. chips and beat until thick enough to spread.

Gloria Stegenga

Soon, soon shall I know the full beauty and grace Of Jesus, my Lord, when I stand face to face; I shall know how His love went before me each day, And wonder that ever my eyes turned away.

10. soft olto 10. soft olto 10. summ 1-1/3 C. flour 10. brown sugar 2 eggs, well beaten

1 t. baking powder

1 t. salt

1 t. vanilla

1 C. nuts

First apricots, cover with water & simmer 10 min.

Prain, cool & chop. Combine butter, sugar & 1 C.

flour. Min until crumbly. Pack in 9 x 9 greased

pan. Bake at 375° for 20 min. or until lightly

brown. Gradually beat brown sugar into eggs mixture

and mix well. Add vanilla, ½ C. nuts & apricots.

pread on baked layer. Sprinkle remaining nuts and

low at 350° for 20 min. Cool and cut in squares.

Sprinkle with powdered sugar.

Ann Volters

TOLL HOUSE MARBLE SOUARES

Profunt oven to 3750.

Bl.ml:

1 C. soft butter or shortening

ET. granulated sugar

5 T. br. wn sugar

t. wenilla

Pant in 1 ogg. Add:

! C. plus 2 T. flour

t. haking scda

t. wilt - mix well.

itir in bearsuly chapped nuts. Sprend in greased in 13 pm. Thrinkly on 6 cz. pkg. Somi-Sweet fine. chips our top of dough. Place in even 1 min. Transava a card run knife through dough to critical. I turn to even and continue to bake at it 12 - 14 min. Cool. Cut in 2" squares.

Forein Bokk r

2-3/4 C. flour

3/4 C. Crisco

1 t. sugar

1 t. baking powder

1 C. water

2 C. lemon juice

Nix as for pie crust - top & bottom
Line baking pan with crust, fill with sliced
apples, sprinkle 1 C. sugar & cinnamon over.
Cover with top crust
Bake 20 min. in 400° oven - then 15 min. at 300°
Frost with 1 C. powdered sugar mixed with hot
milk so it will run. Put on when hot.
Can be made in 12 x 18" pan.

Edith Jacobsen

ANGEL COOKIES

1 C. butter

o. white sugar

C. brown sugar

2 C. flour

1 t. cream of tartar

C. Crisco

d. nuts

1 ogg

1 t. scda

1 t. vanilla

Form above ingred. into balls.

Dip in water and then into sugar.

Bake at 375° for 8 min. or until done.

Margaret Wolters

.

Crust:

1 C. olso

1 C. prowd-rod sugar

l unbunten egg

Mix together (like pie dough - crumbly) & pat half mixture in 9 x 13 pm.

Filling:

3/4 C. almond paste

3 6575

1 C. sugar

bir this well & spread over first layer. Take rest of dough and put over filling.

Poke 325° for 45 min. When cool, sprinkle with prodered sugar.

Karen Assink

1 t. vanilla

2 C. flour

t. soda

5 t. salt

CHERRY PINEAPPLE BARS

2 C. flour

1 C. brown sugar
1 t. salt

l C. huttor er oleo

1 C. Franulated sugar

4 T. cornstarch

1 16 oz. can crushed pine.
3 beaten egg yolks

chopped

1 C. maraschino cherries,

In small bowl, combine flour, brown sugar and salt; cup in butter till crumbly. Set aside 1 C. crumb mixture; press remaining crumb mix. on bottom of 2 x 13 pan. Boxu in 3500 even for 15 min. Cool aligntly unils preparing topping. In saucepan, combine of 2 x 13 pan and cornstarch. Stir in undrained pineting out the angle yelks. Cook over med. heat, stirging constantly, till mixture thickens and bubbles.

In a firm that 2 stir in charries. Spread on baked or it. Frinkl. on rost of crumbs. Bake 350° - 30 min.

Carel Timmer

YES YES COOKIES

2 C. graham cracker crumbs

2 C. powdered sugar

₹ C. soft oleo

- pack in 9 x 13 pan

Put on top of crust:

1 C. coconut

1 C. rice krispies

1 C. Eagle Brand Milk

- Put in oven at 3500 - 15 min. - Cool

Melt:

6 oz. pkg. choc. chips

2 T. peanut butter

2 T. oleo

- Put on top while hot.

Arlene Bakker

LUSCIOUS LUAU BARS

l C. brown sugar l C. butter or oleo 1 t. salt

21 C. oatmeal \frac{1}{2} t. soda

Mix above together and press into 9 x 13 pan.

Filling:

1 #2 can crushed pineapple

1 T. cornstarch

₹ C. sugar

½ C. cream

l egg yolk

Combine all ingred. and cook until thick. Pour filling over crust. Bake 30 min. at 3750.

Ann Wolters

Flond:

1 C. flour

C. butter

? C. pewdered sugar.

- Bake 20 min.

Flend:

2 2775

1 C. sugar

2 T. lemon juice

t. baking powder

- Pour over hot crust. Bake 25 min. at 350°

Then done, sprinkle with powdered sugar.

Arlene Bakker

FUDGE NUT BARS

1 C. cleo

2 C. brown sugar

2 crgs

2 t. vanilla

l t. soda

l t. salt

- cream above and add:

2º C. flour and then

3 C. Patmeal

Flace following ingred. in double boiler until melted.

1 - 12 z. pkr. chec. chips

3 T. nlen

i can Fagle Frand Milk

= + 501+

True heat and add 1 C. nuts and 2 t. vanilla.

Frt 2/3 of first mixture in greased 10 x 151 pan.

Tried y r shoe. mixture then rest of first mixture.

Denna Veldheer

2½ c sugar
1 T butter
1 1/4 c peanuts
2/3 c water
1/3 c winegar
3 c coconut chips

Combine peanuts with coconut and spread uniformly in a well greased flat pan about 10x14 inches. In a saucepan, cook sugar, water, vinegar, and butter to 300°, lowering flame toward end to prevent scorching. Avoid stirringafter boiling starts. Remove from stove and stir gently for a few seconds. Quickly pour over mixture in pan, as evenly as possible Let stand until cool and hard. Break into pieces

ENGLISH TOFFEE

Butter 9x9 pan. Put 1/2 c pecans or walnuts in bottom. Boil 8 min the following:

3/4 c brown sugar

l stick oleo or ½ c butter

Spread over pecans. Sprinkle ½ c chocolate
chips over and cover with wax paper until melted. Spread and cut. Best not to double this
recipe.

Arlene Bakker

DIVINITY

2 c sugar ½ c white syrup

Boil until it forms a hard ball in water or

252° on candy thermometer. Pour onto

2 beaten egg whites
Beat until stiff. Add 1 t vanilla and walnuts
Beat until shine is gone, and quickly pour into
8x8 pan (buttered). Maraschino cherries may be
added.

CARMELS

75

l pkg reg choc pudding

1/4 c butter

1/4 c milk

1 t vanilla

box pwi sugar

Boil pudding, butter, and milk I minute, stirring constantly, then add powdered sugar, nuts, coconut and vanilla. Mix well. Pour into buttered pan. Cut.

PEANUT BRITTLE

2 c sugar
1 c white syrup

Roil until it threads. Add 2 t butter and 2 c regular
normality or white peanuts. Boil until yellow and remove
from fire. Add 1 t vanilla and 2 scant t baking soda.
Itir well. Pour into buttered pan in a thin layer.

CHOCOLATE PEANUT CLUSTERS

l de oz chocolate pudding l T butter l c sugar l c evaporated milk l t vanilla

stir until it boils. Turn down heat and cook slowly for minutes. Remove from heat; stir in peanuts and vanilla Buat until it thickens and loses gloss. Put on wax paper with spoon.

Margaret Wolters

A lear old Quaker lady, distinguished for her youthful applarance, was asked what she used to preserve her charms. She replied sweetly: "I use for the lips, truth; for the voice, prayer; for the eyes, pity; for the hands, charity; for the figure, uprightness; and for the heart, love."

2 c wh sugar
2 c half and half
1 t vanilla
1 c pecans

Cook gently 2-3 hours to medium ball stage--do not stir. Add 1 c chopped pecans. Cut in squares, and roll in wax paper.

Ann Wolters

PEANUT BRITTLE

l c sugar

Bring to boil--ald

2 c raw peanuts or dry roasted peanuts.

Cook for 15 minutes. Remove from burner and add

1 t sola. Stir, then spread on well greased

cookie sheet. When cold break in pieces.

Louise Bakker

PECAN ROLLS

1 7½ oz marshmellow creme 1/4 t almond extract
1 lb confec. sugar, sift 1 lb bought carmels
1 t vanilla coarsely chopped pecans

Combine first four ingred., kneedin; in the last of the sugar gradually. Shape in eight rolls luin diameter. Wrap in waxed paper, and put in freezing try of refrig. overnight or until candy is quite hard. Remove celophane from carmels and melt them in top of double boiler over boiling water, add l T water to carmels. Remove from heat but keep over hot water. Dip marshmallow rolls first in carmel to cover, then roll in nuts pressin; nuts firmly into carmel with hands. Cool; store, covered in cool dry place. Keeps at least a month.

Millr 1 Reck

PENNIT BRITTL:

2 c sugar 1 c water	2 T butter ½ t salt
t er. of tartar	2 c salted peanuts
l T molasces	2 t soda

Combine sugar, water and cream of tartar. Cook to 1801 and molasses, butter and salt. Cook stirring constantly to 300. Ald peanuts and soda all at once and mix quickly. Pour in buttered pan and spread rapidly. When cool, not cold break into pieces.

Ruth Brouwer

PENUCHE

1 <u>i</u> c	grin Jujir	2	T	butter
1 0	brown sugar	1	t	vanilla
1/3	e li tht eream	1/2	С	nuts
1/3	e milk			

Putter sides of heavy pan (2 qt). Combine sugars, cream, milk and butter. Heat over medium heat, stirring constantly till su mrs dissolve and mixture come to boiling, cook to softball stage 238° attribute only if necessary. Remove from heat and the life without stirring. Add vanilla. Beat wi proubly till fudge becomes very thick and loses its gloss. Stir in nuts and spread in shallow pan.

Ruth Brouwer

COCOMUT BARS

3/4 = muched potatoes 1½ t vanilla 3 o pro sugur 1/8 t salt 4 o poestrut
dig in bro discover with
1 11.r o or it emocolatemelted together with

i/jir jarinna.

CREAMY FUDGE (makes 5 pounds)

1 21 2

l lg can cond milk

4½ c sugar

2 bar German Sw Choc

2- 6oz pkg choc chips

½ tsp salt

1 b oleo

1 can marshmellow flui'i'

1 c chop nuts

1 t vanilla

Boil milk and sugar 6 minutes. Stir constantly Remove from heat and add other ingred. Pour into greased pans. Always stays creamy.

Ann Wolters

MOCHA FUDGE

2/	T butter 3 c evaporated Milk 2/3 c sugar tsp salt	1 1	c T t	semi-sweet pieces butterscotch pieces inst. coffee vanilla
2	c min marshmellows	1/2	С	chopped nuts

Combine 1st 4 ingredients. Boil 4 to 5 minutes. Stir in rest until marshmellows melt. Place in buttered 8 inch pan

Marcia Bakker

PEAHUT CLUSTERS

1 c brw. sugar 1 c wh sugar Bring these to a boil	to oleo to milk
2 c oatmeal (quick) small pkg choc chips	1 c salted peanuts

Put all in bowl, and pour hot mixture over dry ingred, and mix well. Drop by teaspoon onto wax paper, or greased cookie sheet Makes about 50 pieces

Ann Wolters

Letter

CANDY STRAWBERRIES

75

Pinch of salt

c. cocoa

7/8 c. milk

T. batter

Pinch of salt

t. cream of tartar

t. vanilla

c. nuts

Mix sugar, cocoa and salt well. Add milk and mix thoroughly. Heat to boiling without stirring, and simmer at low temperature until mixture forms a soft ball in cold water. Remove from heat, add butter, cream of tartar and nuts. Do not stir. Cool until lukewarm, then beat vigorously and pour into buttered pan before it's to stiff to pour. Out when cold.

Mildred Reck

FUDGE

1 2/3 c sugar

1 small can pet milk

Cook 5 min. over medium fire--stir so it don't burn.

add 16 marshmallows

6 oz. choc chips ½ tsp vanilla

½ c chopped nuts

spread in buttered pan. When cool cut in squares.

Louise Bakker

PENUT BUTTER FUDGE

2 T peanut butter

½ c milk

Cook sugar, peanut butter, and milk over low heat
until it reaches soft bill stage (238°). All vanilla

cool in beat until creamy. Pour into buttered
lich in cut into squares.

Shirley Knoll

!! one than; Tell Gol about our condi-'i., '' is fath, sar policitud, and our worldly

2 3oz pkgs strawberry jello 1 c ground pecans red sugar crystals 1 c flaked coconut green food color 3/4 c Ea;le Brand milk slivered almonds t vanilla Mix together gelatin, pecans, coconut, condensed milk and vanilla Shape mixture into strawberries, chill at least 1 hr. Roll chilled berries in sugar crystals. Add fool color to almonds to tint a delicate green. use for leaves and stems of berries -- commercial stems can also be bought. Store in a cold place. Makes about 48 strawberries, depending on size or 1 15, 3 oz.

MYSTERY DROPS

2/3 c milk
3/4 c finely ground soda cracker crumbs (30 Crackers
to fine chopped pecans 1 t vanilla
7 T smooth or crunchy peanut butter

Combine sugar and milk in 2 qt. heavy saucepan. Bring to a boil, stirring until sugar is desolved. Boil 3 min. Remove from heat. Add remaining ingredients, mixing quickly. Beat until mixture is thick enough to drop from teaspoon onto waxed paper. Makes 33 drops or about 1½ lbs.

MAPLE CANDE

6 c sugar
2 c evaporated milk

Boil to soft ball and let cool. Then add:
1 c marshmallow creme

1 t maple flavoring

1 c nuts

Beat together and spread in 2 9x9 pans

Mildred Reck

CHOCOLATE COATED CRISPIES

l o ez pkg choc chops

o slices bread 1 T meltel butter 2 T shortening

Trim crusts from bread. Butter slices lightly. Cut in 1" squares. Toast in very slow oven (250°) 1 hour turning every 15 min. Melt chocolate chirs with show ening in saucepan over low heat. Stir until smooth. Remove from heat. With 2 forks, dip squares of bread in character to coat. Place on wire rack to permit chac late to set. Makes about 2 dozen squares.

PEANUT BUTTER FUDGE

2 c surar 2/3 c milk I nt marshmallow crame 1 c chunk peanut butter 1 6 oz nk semisweet choc 1 t vanilla pluces

Un 2 jt sauce man. In it add sugar and milk. Heat and stir till sugar dissolves and mixture comes to hail 234°. Remove from heat-add remaining ingredients and stir till blended. Pour in buttered 9x9x2 pan. Cat when firm.

Jennette Barendse

FUDGE

2 1/4 c surar 3 4 c conlensed milk

1/4 c oleo

1 5 oz jar marshmallow creme

6 oz semi sweet choc chips Hix above ingredients in a heavy 2 quart saucepan. Cook and stir to a full, all over boil. Boil and stir over medium heat 5 min. Take off heat. Stir in chocchips. Stir until chocolate is completely melted and blended into mixture; add 3/4 c nuts. Pour into Litter 1 8-9 inch pan; cool thoroughly before cutting.

Margaret Wolters i rat many so-called open minds should be closed for rupairs.

Mix 1-3/4 C. sugar with 1 box of frozen unsweetened berries. Add 4 t. flour with sugar. Pour 4 T. water mixed with 2 t. lemon juice over berry & sugar mixture. Take about 2 C. bisquick, add 3 T. sugar, 3 T. melted butter & omough milk (& C.) to make dough soft (just right for rolling) Pour box of berries on dough & roll like jello roll.

BLUEBERRY WHIRL

Cut in slices & place on berries in pan. Sprinkle with nutmeg & place a small amount of butter on each slice. Bake at 350° until light brown.

Glada Assink

FRUIT DESSERT

1-2/3 C. graham crackers 1/3 C. brown sugar 1/3 C. chopped nuts 1 t. cinnamon

Spread 1/3 of this in bottom of bread pan, or other pan. Dissolve: 1 - 3 oz. pkg. of lemon jello in 1 C. boiling water. Chill until syrupy. Stir in 2 - No. 1 cans of fruit salad drained & one large banana. Spread half of fruit mixutre over crumbs. Then layer of crumbs and rest of fruit. Top with crumbs. Chill till set. Put whipped cream on just before serving.

Edith Jacobsen

STRAWBERRY ROLL

2/3 C. flour

3/4 t. baking powder

1/4 t. solt - sift together

Reat:

L wars until very thick - add 3/4 C. sugar - a T. at a time - beating after each addition. Add 1 t. vanilla.

Sift dry ingred. into egg mixture - a small amount at a time. Fold in - do not beat. Pour into a 15 x 10 pan. Bake at 400° for 12 - 15 min.

Turn warm cake on wax paper sprinkled w ith powdered surer. Roll cake while still warm.

Filling:

pt. cranm whipped stiff

C. Fowdered sugar

C. well drained strawberri s

- spread over cake & re-roll. Sprinkle with powdered sugar over cake.

Gertrude Bloemers

CARROT DESSERT

1 C. gratud carrots 1 T. water 1 C. raisins

l egg t. lemen peel or juice

1 t. baking powder C. 01:0 1 C. flour

C. brown sugar dash nutmeg t. seda dash cinnamon

Combine & baks in greased dish for 1 hr. Serve with hard sauce.

Hard Gruco:

1 T. huttor C. sugar 1 T. flour 2 C. water

- crok until thick

BLUEBERRY DESSERT

Line pan with graham cracker crust.

18 oz. pkg. cream cheese

l can Eagle Brand milk

1/3 C. lemon juice 1 t. vanilla

> - mix together until smooth & pour over crust.

1 ot. fresh or frozen blueberries

1 C. sugar

2 T. cornstarch

2 T. lemon juice

Add = the berries, water, sugar & cornstarch and cook until thick. Add lemon juice. Let cool and pour over cream filling. Makes a 9 x 13 pan. Dessert may be made with other fruit toppings.

PINEAPPLE ANGEL FOOD DESSERT

2 pkg. instant pudding

3 C. milk

- beat together and let set

1 pkg. dream whip - prepared

l can crushed pineapple - drained - fold into pudding mixture

Line a 9 x 13 pan with $\frac{1}{2}$ the angel food cake and then 2 pudding- rest of cake and rest of pudding. Top with chopped nuts.

Ann Wolters

6 egg yolks - beat

1 C. sugar

1 C. rusk crumbs

d. C. nuts

l t. baking powder

6 erg whites - heat until stiff - fold into above mixture. Put into a 9 x 13 ungreased pan and bake for 30 min. at 350° and as soon as done tip upside down to cool. When cool beat:

1 pt. whipping cream - spread over cake

Welt in double boiler:

4 boxes milk duds

1 C. milk

2 T. oleo

1 C. powdered sugar

Then milted, cool & pour over whipped cream layer.
Let set in refrigerator a few hours before serving.

Gertrude Bloemers

PINEAPPLE TORTE

25 graham crackers (crushed)

¹ C. butter

l scont C. sugar

5 0 . 1.2

1 No. 2 can crushed pincapple

1 C. nutments

Add pineapple & nutmeats. Line bottom of buttered haking dish with half the crumbs - pour in filling and cover with remaining crumbs.

Place in refrigerator evernight and serve with whipped creem.

Edith Jacobsen

BLUEBERRY DESSERT

Crust:

1 C. crushed graham crackers

1 C. crushed soda crackers

1 stick oleo melted - mix and press in pan

Mix:

1 lg. pkg. cream cheese

2 C. powdered sugar - beat together

Beat 2 pkg. dream whip - beat together with cream cheese mixture. Put on crust.

Put Thank You Blueberries on top.

Kelly Assink

JELLO DESSERT

2 pkg. strawberry jello

l can fruit cocktail

l can 8 oz. crushed pineapple

1 sm. angel food cake

pt. whipping cream or substitute

Drain fruit juices as part liquid for making jello. Make jello as on pkg. using fruit juices. When it just begins to thicken, add whipped cream and fruit last of all.

Cut cake in 1" squeres and place in 9 x 13 pan. Pour jello mixture over the cake, stir carefully. Sprinkle with chopped nuts. Let stand until firm.

Edith Jacobsen

FRUIT DESSERT

32 club crackers -crushed \(\frac{1}{4} \) C. melted butter 3 T. sugar - press into loaf pan

Put vanilla pudding on cracker crumbs. Let cool until cold. Then put Thank You pie filling on top. When ready to serve, top with whipping cream.

Glada Assink

3 car whites - beat stiff

1 C. white sugar

1 C. Rice Kriepies - rell fine and measure = C.

1 C. chepped nuts.

2 can mandrain oranges - drain

1 pkg. dream whip - best and gradually add:

1 C. powdered sugar

3 T. instant vanilla pudding - dry

3/4 C. cocenut - fold in oranges and cocenut

9 x 13 ppn - 325° - 25 min. let cool Sprinkle with coconut and nuts if desired.

Ann Wolters

CHEERY CHERRY CRUNCH

1 C. Eutter or cleo

l pkg. y llow cake mix

2 cons (1 lb. 5 oz) charry pie filling

? C. chepped walnuts

Heat oven to 350°. Gut butter into cake mix (dry) until mixture resembles coares earn meal. Reserve 10.0° this. But the rest lightly into ungreased 2 x 13 pan, building up edges !". Spread pie filling over this mixture. Mix walnuts & 1 C. reserved mixture. Sprinkle over the top.

Bake 45 - 50 min. Serve warm with whipped cream or ice cream.

Edith Jacobsen

One day at a time--but a single day,
That ever its load, whatever its length;
And there's a bit of precious Scripture to say
That eccording to each shall be our strength.
--J. R. Miller

1 C. soda crackers & 1 C. graham crackers - roll 2 C. oleo & 1/3 C. sugar - bottom layer

2 pkg. dream whip, 1 8 oz. cream cheese and 2 C. powdered sugar. Whip and add together for the second layer.

3 T. cornstarch, ½ C. sugar and 2 C. water. Cook these three and add fruit. Put this on as the third layer. Top with dream whip.

Edith Jacobsen

BOYEENBERRY DESSERT

Melt in top of double boiler \frac{1}{2} lb. marshmellows in \frac{1}{2} C. milk. Remove and cool, stirring occasionally.

Drain #2 can boysenberries, heat juice; to it add 2 T. cornstarch, ½ C. sugar, and 1 T. lemon juice. Thicken and set aside to cool.

Add drained berries, stirring lightly to keep berries whole. Add 3/4 C. whipped cream to the marshmellow mixture. Line pan with graham cracker crumbs. Add half of marshmellow mixture. Then add thickened berries, then remaining marshmellow mixture. Top with graham cracker crumbs. Nuts may be added to crumbs if desired. Let set in refrigerator.

PEACH DESSERT

l pkg. instant vanilla pudding (1 C. milk)
1 8 oz. sour cream

l pkg. dream whip - whipped

Layer angel food cake, layer pudding mixture, layer angel food cake, layer pudding mixture, and then any small can Thank You Peaches Pie Filling or any fruit. 9 x 13 pan.

Gloria Stegenga

Crust:

15 sticks clas

1 C. brown sugar

1 d. fleur

c. nuts Put in 9 x 13 pan and bake 15 min. at 400°. Remove from pan and crumble. Save 3/4 C. for topping.

Filling:

2 pkgs. instant pistachie pudding

Put the rest back in 9 x 13 pan for crust.

2 C. milk

l qt. vanilla ice creem - softened

Beat with mixer - peur over crumbs. Top with 2 pkg. prepared dream whip and sprinkle with crumbs and marshino charries.

Karen Assink

BUTTER PECAN ICE CREAM

6 graham grackers

& saltine crackers

1 stick molted oleo - put in bottom of pan

2 hoxes instant vanilla pudding

2 C. milk

1 qt. hutter pecan ice cream

Fut in refrig. to set, put 1 pkg. dream whip and 3 Heath Bars on top.

Hazel Assink

CRUST FOR DESSERTS

1 C. flour l stick also

? hesping T. prwdered surar

Mix trather and press down in 9 x 12 pan. Bar, at 325 and watch close.

Kelly Assink

33 Ritz Crackers l stick oleo or butter Melt butter and mix with rolled crackers Pat in the bottom of a 9 x 9 pyrex dish.

4 egg whites, beaten stiff - slowly add 3/4 C. sugar. Place this over the top of cracker crumbs and bake 30 min. 325°. Let it chill. Put 1 Can of Thank You Cherries and then top with by pt. whipped cream on the cold egg whites.

RASPBERRY DESSERT

Mix 20 graham crackers, rolled fine 1/3 C. melted butter 专 C. sugar

Place 3/4 above mixture in bottom of 7 x 10 pan. Melt 1 lb. marshmallows and 2 C milk. Cool mixture and add 1 can black raspberries. to pt. cream whipped stiff Mix tegether good and pour over cracker mix. Sprinkle rest of graham cracker mix. over top. Let stand in refrig. overnight.

RUSK CUSTARD

Roll 9 rusks. Melt 1 lb. butter and add a little sugar. Add to rolled rusk. Put layer in bottom of 9 x 9 pan, saving out some for on top. Put custard next:

4 egg yolks, beaten

C. sugar

nutmeg

1를 C. milk pinch of salt

Place beaten egg whites, sweetened on this. Top with rest of crumbs. Bake

Edith Jacobsen

Letter

1 No. 21 can sliced peaches or 1 qt. canned

C. sugar

1. T. cornstarch

1/8 t. solt

2 T. butter

2 T. lemon juice or Real Lemon

1/3 C. seedless raisins

1 C. heavy cream

Drain juice from peaches. Add water to make 12 C. liquid.

Mix sugar & cornstarch & blend with liquid. Add calt. Cook until clear. Add butter, lemon juice, peaches & raisins. Serve warm over short-came and top with whipped cream.

Trake cherry shortcake, use conned red cherries.

Thutle the sugar and add 1 more T. cornstarch. Use

1 t. of venilla one lemon juice. Omit raisins.

SHORTO . A:

2 C. fleur

1 t. srlt

h t. baking powder

2 T. summ

5 T. short ning

1 m, hasten

2/3 C. milk

Jift flour, molt, boking powder & 2 T. flour.

Out sortuning into flour. Combine beaten ogg and milk; out todry incred. & mix. Put in 2 or soid 9" layer cake pan. For topping, blond 3 T. summ, cram & cinnamon. Dot with butter.

The second state of the second state of the second state of the second s

LIME DESSERT

la C. Nabisco dark choc. wafers

c. butter

Mix and press in 9 x 12 pan - reserve few

crumbs for top.

l pkg. Knox gelatin

C. lime juice

C. sugar

t. salt

l egg yolks

Creen food coloring

Put in pan and bring just to boil - Cool.

Beat 4 egg whites and ½ C. sugar. Fold into cooled mixture. Fold in 1 C. whipped cream. Pour over crumbs, top with crumbs - let stand in refrigerator.

STRA BERRY DELIGHT

12 C. butter
12 C. powdered sugar
1 pkg. vanilla wafers
1 lg. pkg. drained frozen strawberries
1 C. chopped nuts
2 eggs
1 C. whipping cream

Place to crushed wafers in 8 x 8 pan. Creem butter and sugar, add .ggs - 1 at a time - beat good. Spread over crumbs. Sprinkle with nuts, spread with strawberries.

Next spread whipped cream.

Sprinkle remaining crumbs over top.

Set in refrigerator 4 - 5 hrs. before serving.

Mildred Reck

L C. sweetened cooked rice

pint whipping cream

or 2 drops red food coloring

t. almend flavoring

pkg. frezen strawberries, - thaw

(Additional tinted whipping cream if desired)

To sweeten rice, add 2 T. sugar to water in which rice is cooked. - Chill.

Just before serving, whip the cream, fold in food coloring, flavoring & remaining 2 T. sugar. Fold into the rice.

Fill serving dishes with alternate layers of rice and strawberries. Top with whipped cream and the reserved berries.

Edith Jacobsen

BUTTERFINGER TORTE DESSERT

l angel food cake loaf 6 Putterfinger candy bars - cooled

l pkg. nuts (1 C.)

d. C. oleo 2 T. sugar

2 f. Sugar

! gg yolks

1) pts. whipping cream or whipped topping

Chep candy bars and nuts, stir and set aside.

Thir creem, set aside.

Green olde, surars, and egg yolks. Fold into whipping creem, using mixer.

Frick up inf the cake into a 9 x 13 pan. Pour \frac{1}{2}

whipped cream mixture over cake and \frac{1}{2} of the nut
mixture on whipped cream. Then repeat layers

for in - cake, whipped cream, nuts.

Hop in refrigerator.

Yvonne Higgs

3 egg whites 1 T. vanilla 1/8 t. salt

1 t. baking powder

- combine and beat until stiff. Add 1 C. granulated sugar and beat until very stiff. Fold in 3/4 C. soda cracker crumbs and 3/4 C. chopped nuts.

Bake in 9" pan at 350° for 25 min. or until brown.

Top with ½ C. whipping cream and 1 T. powdered sugar. Let stand overnight, in refrigerator. Serves 8.

Gloria Houting

APPLE CRUNCH

8 - 10 large apples 3/4 C. sugar pinch salt

- slice the apples in a 8 x 12 pan.

- add the sugar and salt and also a little cinnamon.

Mix:

1 lg. C. flour

1 C. sugar

- C. butter

Pour over the apples and bake 40 min. at 350°.

Jennie Kamphuis

STRAWBERRY ANGEL DESSERT

l pkg. strawberry jello l½ C. hot water l pint Straw. ice cream l sm. loaf angel cake Bring water to a boil & stir in jello - dissolve. Put in ice cream & stir till melted. Chill until almost set, then tear cake into bite size pieces and fold in. Chill till firm.

PRUNE MUFFINS Diabetic

1 C. brown sugar

I. sifted flour

l t. seda

l t. solt - sift together

Bruak 1 agg into bowl. Beat with fork. Add 1 303 can fruit cocktail (juice also). Add sifted ingred. Mix well. Put in 9 x 13 greased & floured pan. Spread with: 1 C. brown sugar & 1 C chopped nuts - mixed. Port et 350° for 30 min.

Edith Jacobsen

CHERRY DELIGHT

2 C. graham cracker crumbs l stick butter or oleo melted

- Mix together and place in bottom of pan as a crust.

Thip together 1 8 oz. pkg. Phil. Cream Cheese

1 C. white sugar

1 T. vanilla

Strund this mixture on top of graham cracker crust. prinkle on 3/4 C. chopped nuts. Then spread on pt. of whipped creem. Spoon on 1 can Cherry Pie Filling. Chill several hours before serving.

Ruth Kruithoff

You can no mar measure a home by inches, or weigh it by ounces then you can set up the boundaries of a Jummer breeze, or colculate the fragrance of a rose. For is the lave which is in it. - Edward Whiting

15 prunes soaked in water or boiled just a little while, cut fine.

1 c all bran 1 t soda

1 t sucaryl or 4 t sweet l c buttermilk

l egg slightly beaten 1 c eil 2 t baking powder

l c white flour 1 t salt

Bake at 3750

Alice Assink

ORANGE PIE Diabetic

1 baked 9" crust

à c water 2 T suctryl de corn starch (small) 3 eggs

in corunge juice 2 T oleo

cover with meringue

Alice Assink

BANANA BREAD Diabetio

de crisco cr clo

I + 000go lg t baking powder 1 T sucaryl

2 eggs

2 c sour milk

意 t salt 2 mashed bananas

l c all bran l c flour

Lake 3500

Alice Assink

1 t vanilla

Lafo with Christ is an endless hope; without Him it is . hopeless end.

1/3 c shortening or oleo & t nutmeg

l e raisins

li c water

Inil these together for 5 min. then cool to room temperature.

Add 2 e ; s in one at a time

l t soda 2 T water

t salt l t baking powder

2 1 liquid sweetener 2 o sifted fleur

Dissolve salt, soda and sweetener in the 2 T water.
Add Alternately to egg mixture with flour which was safted with baking powder. Drop by teaspoonful onto slightly greased cookie sheets. Press down with fort dipped in water. Bake at 350° for 8-10 min. Thes about 40 cookies. Store in freezer.

DIABETIC BREAD

le rasins) Boil for 5 min. and cool le water)

le cottment la T sucaryl
le call brun lt soda

7/1 c whole wheat flour l c sour milk

l t bukin; powder legg i c white flour nutmeats

Inko 3500. 2 smull loaves.

Alice Assink

If you are losing sight of the future, climb up the it ire of RTVELATION and jet a glimpse of the pro-

4 c corn meal 1 t salt

l T butter pt water, about

Scald the meal by pouring boiling water over it.

Stir it well and let it cool and dry. Add a
melted T of butter, mix well, add water and beat
it to a smooth batter. Dissolve a T of soda in a
little boiling water and add to the mixture. Turn
into a greased baking pan and bake in a quick oven
for about 35 min. or until it is golden brown.

BAKING POWDER BISCUITS

3 c flour \frac{1}{4} t salt l c shertening \frac{1}{1} c milk t baking pewder

Mix flour and shortening, add milk and the rest of the flour with the baking powder. Slightly knead, cut out with biscuit cutter. bake 400° 25 min.

SUGARLESS SPONGE CAKE

4 eggs separated

l t orange or lemon

l t salt

l c cake flour

l t light corn syrup 2 t luking ponder

Add salt to egg whites and beat until stiff. Heat corn syrup to boiling and add to egg whites beating. Add flavoring to egg yolks and beat until thick. Then put yolks into white mixture. Sift flour and baking powder together and fold in egg batter. Put in oven about 3500.

Shirley Knoll

APPLESAUCE COOKIES Diabetic

1 3/4 c cake flour 2 t salt	1 T sucaryl solution or 24 tablets, crushed
l t cinnamon	l egg
t nutmeg	1 c distetic applesauce
i t cloves	1/3 c raisins
l t biking soda	l c all bran
. c butter	

Sift together the flour, salt, cinnamon, nutmeg, cloves and baking soda. Mix butter, Sucaryl and egg until light and fluffy. Then add flour mixture and appleauce alternately, mixing well after each addition. Fold in raisins and all bran. Drop by level T onto greased cooky sheet about 1" apart. Bake 3750 20 min. or until gelden brown.

CILTAMON COOKIES

1	ctt	butter sifted flour buking powder sucaryl solution lo tablets, crushed	2 t vanilla 1 T milk, fruit juice or coffee 1 t cinnamon
---	-----	--	--

Creen butter until light and fluffy. Blend in sifted flour and buking powder, mixed together. Mix or dissolve sucaryl in combined vanilla and milk or other laquid. Stir into flour mixture and mix thoroughly. Sprankle cinn mon over dough and knead in so there is lout? in diameter and arrange on a cooky sheet. Flatton balls with a fork dipped in cold water. Bake 3750 for 15 min. or until edges are nicely browned.

Shirley Knoll

BREAKFAST COFFEE CAKE Diabetic

1/3 c butter or oles	de clukewarm water 2 eggs beaten
1 t salt	3 c sifted flour
or 12 tablets crushed	1/3 c chopped walnuts
2 pkgs active dry yeas	

Scald milk; add butter, salt and sucaryl; stir until butter is melted. Cool to lukewarm (700-90°F) Dissolve yeast in warm water; add to the milk mixture. Add beaten eggs and sifted flour; mix well. Spoon into a greased 9° square cake pan. Let rise, covered, in warm place until double in bulk. Scatter the chopped walnuts over top with light sprinkling of powdered sucaryl and cinnamon. Bake 400° 20 min.

BAKED LEMON PUDDING

3 eggs, separated \frac{1}{4} t salt	2 T melted butter 5 T flour
ir sucaryl solution or 24 tablets, crushed	la c skim milk 1/3 c lemon juice

Set oven at 350°. Combine egg whites, salt and sucaryl; beat until moist firm peaks form. Cirbine yolks with remaining ingredients; beat until smooth. Gradually fold egg yelk mixture into whites. Pour into a greased l qt. casserole. Set in a pan of hot water and bake l hr. Let casserole cool in pan of water to keep pudding from shrinking.

Shirley Knoll

1 Sm. can pumpkin
1 c. brown sugar
2 t. cinnamon
1 C. cream or carnation

1 t. ginger 1 t. vanilla

1 t. salt

Mix egg yolks, brown sugar, spices & salt. Then fold in beaten egg whites. Add milk, cream & vanilla. Pour into two unbaked pie shells & bake in 425° even 15 min. Reduce to 300° and bake until filling is just set.

LEMON PIE

1 C. sugar
3 T. cornstarch
pinch of salt
juice of large lomon or Real Lemon
yelks of 2 eggs

Mix sugar, salt & cornstarch. Pour over 2 C. of beiling water, then place over fire & cook slowly until thick. Add lomon juice & stir well. Add small piece of butter. Then add egg yolks (beaten) Place in a baked pie shell, and top with meringue. Place in oven a few minutes to brown.

CUSTARD PIE

Leggs
2 C. milk
1 C. condensed milk
2 C. sugar

1 t. salt
1 t. vanilla
1 t. nutmeg or cinnamon
1 c. sugar

Combine 4 eggs slightly beaten with milk, sugar, salt, vanilla e spice. Pour filling into pastry

Pake in hot own - 425° for 12 min. then at 325° for 30 min. or until silver knife inserted near contar of pie comes at clean.

Edith Jacobsen

4 C. sliced strawherries

1 C. sugar

3 T. cernstarch

1 T. butter

Whipped cream for topping

Crush enough fruit to make 1 C. (leaving the rest sliced) Combine crushed fruit with water, sugar & cornstarch. Bring to bil, simmer till clear (2-3 min.) Add butter and cool slightly. Line a baked 9" pie shell with fruit slices. Pur glazed mixture over and chill 2 hr. Top with whip ped cream.

Glada Assink

MARSHMELLOW PIE

l pt. marshmellow creme

pt. whipping cream

l d C. coconut

Semi-sweet chec.

l baked pie shell

Put 1 C coccnut on shell, then shave a little choc. ever coconut. Then whip cross in in field marshmellow creme in whipped cream with 3/4 C. coconut. P ut in shell, sprinkle the ther ther C. coccnut on top. Shave choc. in top.

Ella Assink

PIE CRUST

2 C. flour
3/4 C. lard
C. water--cut in
Nakes 3 crusts

PUT: LIST U TOP PIE

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2º C. milk

l t. vanilla

t. solt

Lagra, slightly beaten with fork

Scald milk. idd sugar, salt & vanilla. Pour hot Tilk mixture over eggs & stir. Pour into unbaked crust. Pake at 4000 - 20-25 min.

RHUBARB CREAM PIE

2 C. rhubarb cup up fine (Put in unbaked pie shell)

Fort 2 tag yolks and add 1 C. milk In another bowl - 12 C. sugar 2 T. flour - mix

Mix well with egg & milk mixture. Put an top of rhubarb. Bake 4000 - 15 - 20 min. and then 3500 until thick.

RASPBERRY PIE

1 C. Water

1 C. sugar

2 T. c rhstarch - cook until clear - cool

13d: 3 C. raspberries - put in baked pie shell & chill - top with whipped cream.

Arlene Bakker

... mutter and sputter, we fume and we spurt; in murtil and grumble, our feelings get hurt; crit understand things, our vision grows dim, in all that we need is A moment with Him! Mary Helen Anderson

Mis: 2 egg yolks 1 C. brown sugar 2 T. flour 1 T. oleo pinch of salt - ream throughly Add 2 C. scalded rilk

Poil until thick. Add vanilla - pour inte baked crust.

Arlene Baldeer

PINEAPPLE PIE

1 C. sugar

2 oggs (yelks)

2 T. oleo - mix

Add:

1 C. crushed pintapple

1 C. water

2 T. fleur

Bring to boil and stir until thick - pour in baked pie shall.

STRAVBERRY PIE

Cook until thick:

1 C. Jugar

2 T. cornstarch

1 C. water

Then add:

¿ C. strawberry jello

2 drops food coloring - red

Let set and pour over whole strouberries. Four into baked pie shell.

Arleno Pakkor

llix in an inpan:
1/30. swar.

1 t. salt

1 T. flour

It is gradually 3 C. milk. Cook over moderate
in a stirring constantly until mixture thickens.

It is min. Remove from heat.

It is at least 1 C. of the hot mixture slowly into:

3 upg yelks, slightly beaten.

Then blend into hot mixture in saveepan. Boil 1

in. Remove from heat and add 1 T. butter and

it. vanilla.

Colland r ur into baked pie shell.

I hamana cross pie - first slice 3 bananas into

pit shell. Top with whipped cream or meringue.

IFUINGUL:

First until frothy 3 agg whites and ? t. creem of tartar. Gradually heat in 6 T. sugar. Continue tertian until mixture is stiff & glossy. Spread maringue lightly on pie filling - scaling It onto the lightly on pie filling. Swirl or pull up primes to make it look decorative.

Halo A - 10 min. in moderately hot oven (4000) until delicately browned. Let cool at room temp.

Edith Jacobsen

The power of God is demonstrated when the individual in linear completely yields to the Holy Spirit. When the Hy Spirit takes hold of all the areas of that In induction life he will find a new day dawning in the life. -- Lichard I. Elvec

1 C. flour 6 T. butter - room temp.
1 T. sugar 1 egg yolk

Mix and press in pie pan with fingers. Bake at 3750 for 15 min.

3 oz. cream cheese
3 T. sour cream
- cream together and spread on cooled shell

Put fresh berries (whole) on top of cream cheese mixture.

Cook together till thick (about 1 min.)

1 C. mashed strawberries (finer the better)

1 C. sugar

3 T. cernstarch

C. water

Pour over the fresh berries.

Carol Timmer

ANGEL MERINGUE PIE

Beat 4 egg whites until frothy. Add 1 t. cream of tartar and beat until stiff. Add 1 C. sugar gradually. Butter pie plate and spread meringue in it. Bake 60 min. in 2750 oven. Place in refrigerator.

Beat 4 egg yolks until lemon color.
Add: 1 C. sugar

3 T. lemon juice

t. grated lemon rind

+ C. water

Cook in double beiler until thick, then cool.
Whip to pt. cream. Sprend to on meringue shell
and then spread lemon filling on. Put rest of
whipped cream over the top and refrigerate
overnight before serving.

Mildr d Rock

2 /3 C. butter - room tempature

11 C. s ugar

3 squares unsweeten chocolate - melted

L eggs

2 t. vanilla

Dream butter & sugar. Mix 5 min. at low speed.
Add eggs one at a time. Beat 5 min. more at low speed.

Add checolate slightly cooled. Add vanilla - blend. Put in baked pie crust. Let set for 2 hours. Top with whip cream.

Carol Timmer

FILLING FOR CREAM PIE

1 C. white sugar

3 T. flour

1 T. corn starch

solt - mix together these four and set aside.

3 C. milk

3 egg yolks beaten - stir in milk.

Set on stove and stir in dry ingredients.

idd 1 t. vonilla ? 1 T. butter

Kelly Assink

HERSHEY BAR PIE

6 Hershey b ars with almonds

1 C. milk

20 large mershmellows

int whipping cream

l graham cracker crust

hers - c = 1. This cream and gently fold into choc.

mixture. But in crust and refrig. at least 5 hrs.

Gloria Houting

Crust:

12 C. flour

2 T. milk

2 T . sugar 1 t. salt ½ C. Mazola Oil

Stir together and press in 9" tin.
Bake 10-12 min. at 400°. Cool. When cool, fill with whole strawberries.

Filling:

1 C. sugar
3 heaping T. cornstarch

dash of salt

2 T. white Karo syrup

1 C. water

Boil until very thick and clear.
Turn off heat and add 1 pkg. strawberry jello (powder) and red food coloring. Spoon over berries. Refrigerate.

Gloria Houting

HERSHEY ALMOND PIE

6 Hershey Candy Bars pint whiping cream

20 marshmellows

20. milk -- combine in saucepan.

Cook on low heat stirring until melted.

Add 5 Hershey bars (cut up). Cool

When cool, add 1 C. whipped cream.

Top with remaining whipped cream.

Shave 1 candy bar on top.

Place in browned pie crust.

Judy Elenbaas

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4 eggs, slightly beaten
4 cups milk
1-3/4 C. sugar
little nutmeg, cinnamon, & ginger
1 t. salt
4 C. pumpkin

Mix all tegether. Bake at 375°. Makes 2 pies.

Carol Timmer

APPLE PIE WITH SOUR CREAM

l pie shell
l egg
l C. sugar
l C. sour cream

2 T. flour
1 t. vanilla
1 t. salt
4 c. apples

Beat eggs slightly. Add remaining ingredients, leaving apples till last.

Bake 400° for 30 min. Remove and add topping.

TOPPING

1/2 C. brown sugar 1/3 C. flour 1/4 C. nleo

Fake at 350° for 15 min. more.

Ruth Brouwer

All that God is, and that God has, is at the rispresal of prayer.

-- R. A. Torrey

Pastry:

1 # shortening

7/8 c water

4 c flour

Mix thoroughly and chill.

Filling:

1 # almond paste

1 c sugar

2 large eggs Mix well

Roll pastry in 6 strips 4x16. Divide filling and place on stips. Roll up the long way, pinch ends to seal in filling, brush tops with beaten egg yolk, sprinkle with sugar, and bake at 450° for 15 to 20 min, or until delicately browned. Serve warm or cold.

ALMOND PASTRY

Mildred Reck

BANKET

4 c flour

l b oleo

l c cold water

Blend flour with oleo and salt. Then add water.

Blend to size of a pea and put in refrig several hours or overnight. Roll out with rolling pin and cut into strips 4 inch wide.

filling
light c sugar
6 eggs

la c kernel paste, crumbled

Best together--refrigerate. Put on crust and roll up. Brush with egg white and sprinkle with sugar. Bake at 450° for 10 min and 400°--15 min.

Ann Wolters

I never begin my work without thinking that perhaps He may interrupt that work and begin His own. His word to all believing souls is: "Till I come." -- G. Campbell Morgan

Letter

l cake compressed or dry yeast

31 c sifted flour

1 t salt

1 t vanilla

1 c butter or oleo

1 c crisco or other

2 t vanilla

2 t vanilla

Soften yeast in 1/4 c warm water. Sift flour and salt into bowl -- cut in shortenings until size of small peas. Hland in beaten eggs, sour cream, vanilla & yeast. Mix thoroughly, cover. Chill 2 hrs. or can be stored in to 4 days in refrigerator. Combine sugar & vanilla. Roll out one half of chilled dough on pastry cloth or boirs which has been sprinkled with 2 c of vanilla Roll out to a 16x8 inch rectangle. Sprinkle with one T more of the vanilla sugar. Fold one end if douth over center, fold other end over to make 3 layers. Turn 1/4 way around and repeat rolling and foling twice. Sprinkle board with additional vanilla su; ir as necessary. Roll out to a 16x8 inch rectangle Thrut 1/4 inch thick. Cut into 4x1 inch strips. Twist each strip 2 or 3 times. Place on ungreased hekin chest. Repeat entire process for 2nd part of Buch. Pake at 375° for 15 to 20 min. Makes about 5 1:26n.

Edith Jacobsen

DIXIE WAFFLES

2 c flour
2 1/4 baking powder (t)
2 egg yolks, well beaten
2 t orlt
2 T melted butter
2 erg whites, stiffly beater

for ine milk, er yolks and butter and add to the dry in redients. Fold in egg whites. Bake on hot wiffle iron. Makes 6 4-section waffles.

Mildred Reck

1-2 T warm water 2 t vanilla

2 c sifted powdered sugar

Mix all together and spread, adding more water if to thick.

CREAM PUFFS

to shortening

l c boiling water

l c flour

1 dd shortening to shortening to the sh

Add shortening to boiling water. Cook until melted. Add flour and salt (all at once) stirring vigorously until it leaves sides of the man (or a ball of dough forms in middle of your pan). Cool a few minutes. Add eggs 1 at a time beating until smooth each time. Drop by tablesmoons on cookie sheet about 2 inches apart. Bake 35 min at 190°.

3 c milk
2 eggs
2 heaping T cornstarch piece of butter

Scald milk. Beat eggs, ald cornst rch, sugar, salt, and butter and cook until thickened. When cool whip some cream and all.

PIZZA CRUST

l pkg dry yeast
Stir in a large bowl. Ald:
3 c flour
1/4 c melt d shortening
Stir together. Let rise 20 to 30 minutes. Bake
20 min at 4000. Makes three 9x12 pizzas.

JELLO 7-UP SALAD

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lers, le buttermilk ½ t soda

Le plain mashed potatoes l t salt

Le white sugar

T melted bled good dash nutmeg

Enough flour to make a solt dough

Roll out 3/4 inch thick--cut and fry in deep fat.

FAT BALLS

2 c milk 2 T butter

1 t salt

Small milk--add butter and cool. Put 1 pkg dry yeast in 1/4 c lukewarm water and 1 t sugar. Add 4 c flour and milk mixture alternately. Boil 1 c rais ns, squeeze out water and add. Let raise 1-1 hours. Fry in hot fat 365° until brown.

Ella Assink

SPUDNUTS

1 3/4 milk-scald

c shortering

e sugar

o mushed potatoes

pkg dry yeast

c wirm water

3 egg yolks

t vanilla

6½-7 c flour

1 t baking powder

2 t salt

Scall milk, and add shortening and sugar and potatoes.

Let cool to lukewarm. Add yeast dissolved in water.

If yolks and vanilla, then add sifted dry ingred.

Mix to other, put in greased bowl. Let rise until

into donats. Let rise again until double. In fat. Glaze while still warm.

This recise makes licious cinnamon rolls or rolls inn Wolters

l pkg lemon jelle l c hot water l 8 oz Philadelphia cream cheese

fix this together when still warm add;

l lg can pineapple (drained)

Green cake coloring (few

drops)

l T sugar l t vanilla

l sm bottle 7-Up

Stir all tegether and put in jello mold.

Ruth Kruithoff

FRUIT SALAD

l can pincapple tidbits, drained

l can peaches, drained and cut in half

l can mandarin oranges

2 c miniature marshmallows

e peach juice

1 sm cream chucse 1 pkj dream whip

Put fruit and marshmallows in bowl. Lix peach juice and cream cheese together. Fold in dream whip. Let stand 5 hrs.

Ann Wolters

SALAD

l can Thankyou Peaches l can fruit cocktail, drained

Mix together and chill Blueberries and bananas can be added.

Gloria Stegenga

l phy lime jello

l pkg strawberry jello

c hot water

l c cream whipped

l sm can pincapple

l pkg cream cheese

Dissolve lime jells in l_2 c hot water. When it begind to set, add crushed pineapple. Dissolve the strawberry jello in l_2 c hot water. When it starts to set add the mixture of whipped cream and cream cheese. Pour the strawberry mixture over the lime mixture. Allow the entire jelatin dish to set and cut in squares.

Greta Dirkse

COTTAGE CHEESE SALAD

2 ph; lime jello
2 menion cut fine
1 c hot water
2 c cottage cheese
1 large dream whip
1 tttle carrot grated
2 green pepper cut fine

Ella assink

RASPBERRY SALAD

l pripresperry jello
l e hot water
crushed pineapple
l c vanilla ice cream
l c bananas
l orange juice
l c nutmeats

Dissply: jello in hot water, add ice cream and stir until meltod. Add remaining ingredients. Refriger-

Today -- He loved me:
Today -- H's just the same!
How lon: will this continue?
For wer -- praise His Name!

FRENCH DRESSING

l can tomato soup ½ c vinegar
l cup oil 1 T minced onion
3/4 c sugar 1 t celery seed
l t salt

Mix well with mixer or blender

Sandy Jacobsen

THOUSAND ISLAND DRESSING

l bottle chili sauce 2 c salad eil
c catsup l T vinegar
5 T brown sugar salt and pepper

Combine all and add enough mayonnaise to make one quart. Mix well. (Can add less mayonnaise and some pickle relish.)

Sandy Jacobsen

TACO SAUCE

4 - 5 sticks celery - cut up
1 green pepper
10-15 hot peppers and all the juice from jur
1 T oil
Salt and pepper
Add catsup until dark red

Sandy Jacobsen

A little boy boing asked, "How many Gods are there?" replied "one!" "How do you know that?" "because," said the boy, "there is only room for one, for He fills heaven and earth."

Think of the first many how seldem they do

```
l can peach pie filling
l can chunk pincapple (drained)
l can martschino whole cherries (drained)
l sm can mandarin oranges (drained)
l binanis sliced
l c small marshmallows
Optional - any fresh fruit - serves 12
```

Mary Bakker

OVERNIGHT FRUIT SAJAD

l can pineapple chunks
l can mandarin oranges
li marshmallows, cut in
lalf or quarters

10 maraschino cherries
l sm carton sour cream
2 c coconut

Rifri irate overnight.

Gloria Houting

SOUR KRAUT RELISH SALAD

1 1; can sour kraut, drain 1 1; can pimento, chopped
2 c chopped celery 2 c sugar
1 c chopped onion 2 c white vinegar
1 reen p.pper, chopped 1 t salt

iim -- lot st nd overnight. Drain and serve

Sundy Jucobsen

Start on much notter than on Monday,
and we ked y pains, that we agnore,
for Municipal to stay in bed
". A paint to stay in bed
". A paint to stay in bed

l pt creamed cottage cheese l pt cool whip l can fruit cocktail drained

Mix then add any flavor of dry jelle. Chill

BEAN RELISH

l can limas
l can kidney beans
can string beans, green) wash and drain
can ceci ceci beans
can butter beans
l can yellow string beans)

Add: 2 green peppers)
3 small onions) cut up
3 stalks celery)

2 c sugar

\frac{1}{2} c water

) Boil 5 min. and pour hot over

l t salt

) above mixture. Store in

l\frac{1}{2} c white vinegar) refrigerator

CRANBERRY SALAD

Dissolve 2 pkgs of strawberry jelle in 2 c het water.

Grind: 1 lb cranberries

6 large apples

1 orange

2 stalks celery

1 c nuts

pour over this 2 c sugar. Let set until jello starts to stiffen. Beat jelle slightly and add fruit. Refrigerate.

l pkg lemon jello, l pkg lime jello, 2 c boiling water. Lt set until it starts to thicken.

Add: 1 can Eagle Brand Sweetened Condensed Milk
2 T lemon juice
2 c salad dressing
2 can pineapple, not drained
2 lb cottage choose
Speek of salt

Stir up with a spoon and let sct.

CRAIBERRY FLUFF SALAD

2 c raw ground cranberries
3 c tiny marshmallows
3/4 c sugar

Mix, cover, and let stand overnight

2 c diced unpealed apples
2 c se dless green grapes
2 c walnut ments
1 t salt

Fold in 1 c whipped cream

CHICKET SALAD

le c chicken (cut up)

l can fancy Chinese mixed vegetables (drained)

Cut up a little onion and celery

iin: 1 t salt
2 t saya saucc
1/3 c salad drossin;

CHICKEL SALAD (100)

37 c chicken (75 lbs) 10 t onion juice

10 c white grapes 6 t salt
(la lb = lc) 3 pt whipping cream

10 c celery (cut fine) (5 or 6 c)
10 pk; slivered almonds 3 qt mayonaise

Mary Bakker

CHICKEN SALAD

3 T sugar

3/4 c carrots grated

1 #2 can crushed pineapple

drained

1 can boned chicken

When mixture is well mixed let stand several hours.

l pkg lemon jello la c water

Whip when congealed and add:

l l; pkg Philadelphia Cream Cheese softened l c salad dressing pt whipped cream

Tuna may be used instead of chicken. Will serve 12 to 15 persons.

Ella Assink

CRAIBERRY SALAD

2 pkg orange jello 2 ground oranges, peel too 1 lb cranberries ground 2 c sugar 2 c ground apples 3 c hot water

Dora Bakker

The real test of a man's life is his home life.
-- S D Gordon

2 small pky cherry jello

I c juice from cherries and pincapple

1-2 c in charries

1-2 c chunk or crushed pineapple

l d-oz cre m cheese or less, diced

l c nuts, chopped

2 small Coca-Colas

2 e miniature marshmallows

Heat fruit juices and stir in jello. Chill until trackened. Mix in creum cheese, cherries, pineapple, nuts, Coc.-Colas and marshmallows. Stir until completely maxed. Chill until firm.

LEMON-PUDDING SALAD

1 pkg lemon pudding

3 bananas, sliced

l small can pineapple, drained

pkg miniature marshmallows

l e whipped cream

Cook pudding according to package directions; let

GREEN PARTY SALAD

1 lb m.rshm.llows

1 #2 can crushed pineapple,

c milk

drained l c whipped cream

1 pkg lime jello 2 3-oz pkg cream cheese

2/3 c mayonnaise

l c pecans, chopped

llum ramallows in milk in top of a double boiler.

Place hot mixture over lime jello, stirring until discolved. Stir in cream choese. When cheese is also olved add pineapple. Cool. plend in whipped cream, mysantis and nuts. Chill until firm.

l can 6½oz king crab meat l can 7 oz tuna, drained l hard-cooked egg, chopped

7 T chopped celery 1/4 t celery seed

soft butter
lettuce leaves
6 tomato slices

12 T lemon juice

1/8 t pepper

6 frankfurter or hamburg buns.

Drain and flake crabmeat. Add and blend rest of ingredients. Scoop out soft centers of buns. Spread buns lightly with butter. Fill bottom half of each with about ½ c seafood filling. Top each with lettuce and tomato slices, then top half of bun. Trap each in waxed paper and refrigerate until serving. Serves 6

HOT TUNA SANDWICH

1/4 velveeta cheese 2 t pickle relish 3 hard boiled eggs 2 t green pepper

2 t stuffed olives, 1 oan tuna

2 t onions $\frac{1}{2}$ c salad dressing

Chop ingredients. Fill 12 hotdog buns; wrap in foil and place in 250° oven for 45 min.

Mildred Reck

BROILED TUNA SANDWICH

l can tuna l egg, raw

l can er of enicken soup

Put all ingrelients in saucepan, bring to a boil. Spread on buns and broil open faced until lightly browned

Ann Wolters

The statues of rest man are made up of the stones thrown at them during their lifetime.

BABY PIZZAS

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7 of can woncless chicken 2 T onion or onion flakes 1/4 c merican cheese, cube 2 T chop stuffed olives (opt) 3 boiled of s chopped fine 2 T sweet pickle relish

I Treen pepper \frac{1}{2} c salad dressing

Mix thoroughly and spread on buns. Wrap buns in alum. fbil, 6 or 8 to a package. Place in oven for 30 min.

CHICKEN SANDWICH

lein chicken
little onion
l Tralish
l t oleo

JT salad dressing little salt and pepper

Fut on rolls and warm in foil in oven.

Arlene Bakker

HOT 'N' HEARTY HAMCHEESERS

2 mk (3 oz size) slicel spiced ham, finely chopped 15 shreddel swiss cheese

Combins:

1 desoft butter

1 I enopped freen onions 1 small clove garlie, minced
1 Temporal parsley

ivide between the 8 puns. Press halves of buns together. Irun old in aluminum foil and bake 375° 25-30 min.

CHEESE & FRANKS

1/4 c milk

cook until chass melts. Then add

4-6 franks or links, cut into small pieces. Put

mours, wrip in foil and heat.

Arlene Bakker

6 English muffins, toasted and split ½ c chili sauce

12 slices mozzarella cheese
½ lb brown and serve sausage, sliced
Garlic or oregano
Parmesan cheese

Spread toasted muffin halves with chili sauce, cover with sliced or shredded cheese. Dot with sliced sausage and seasoning (if desired). Sprinkle with Parmesan cheese. Broil for 2 or 3 minutes or until cheese melts.

Sharla Van Slooten

PINWHEELS

Crust
2 c flour
3/4 c milk

2 T lard--cut in 3 t bakin; powder

Meat;

Grind treat and mix two together.

Roll out dough like pic crust. Spread meat on the crust. Roll up like jelly roll. Chill. Cut in slices. Makes two rolls. Bake 375 25-30 min.

Shirley Knoll

BUN FILLING

l can corn beef, cut 2 T chopped onion
1/4 lb cubed cheese 2 T chopped olives
3 hard boiled eggs 1/4 c salad dressing
2 T pickle relish
Mix together and spread on buns. Wrap in tin
foil. Bake 15-20 min at 325°. Serves 10-12 buns.

Arlene Bakker

PIG IN THE BLANKETS

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o libs of beef or pork roast

1 c meat juice
4 t dry mustard
4 t paprika
5 c white sugar (small)
4 t celery salt

1 b butter
4 t chapped anions
8 T worcestershire sauce
salt and pepper to taste

Reast meat, cut in small pieces and add other ingred.
Buns de not have to be buttered and it makes about

Margaret Wolters

OUTCKBURGERS

1-2 T fat

1/4 t pepper

1/4 t accent

1/4 t oregans

1/4 t jurilie salt

1 pkg ready to bake biscuits

5 slices sparp chedder cheese, cut lengthwise in quarters

Frown most, add ingredients - mix well. Pat biscuits into 4 " rounds and place on baking sheet. Use 3 T mixture on each round. Arrange 2 cheese strips over .ch. Bake 450° for 8 - 10 minutes. Serve immediately.

HAMBURG BARBEQUE

1 T yellow mustard
1 to union
1 to colory calt
2 T brown sugar
1 T corn starch
2 to perform starch
3 to yellow mustard
1 T Worchestershire sauce
1 to catsup
1 T corn starch
3 to perform starch
4 to perform starch
5 to perform starch
6 to perform starch
7 to perform starch
8 to perform starch
9 to perform starch
1 to perform

Simmer till thick

Donna Veldheer

can chicken gumbo soup

Other books were given for our information; the Bible was given for our transformation

2# hamburger 1 c oats
1# sausage 1/4 c milk
1/4 t sage 2 eggs
salt and pepper to taste

Dough for rolls
4 c flour
2 T baking powder
1 t salt
1 scant c lard

Dough must be soft. Roll a little thicker than pie crust. Be sure not to get it too thin. Cut 3" squares. Put one good tablespoon of sausage mixture in each square. Pinch edges together. Brush over with milk to make them brown more evenly. Bake in a hot oven 400°, for ½ hour, or until sausage is done and rolls are colden brown.

Sharla Van Slooten

SPAM SFREAD

l can Spam (chopped) 2 t butter

2 t sugar

1 t winegar

1/4 c catsup

1/4 c shredded cheise

Place on open face buns.

Edith Jacobsen

DEVILED CORN BEEF BIJIS

8 holdog buns
1 c diced cheese
2 T chopped olives
1 T chopped onion
2 t chopped green pepper
1 t Worch. since

Remove center of buns -- fill with mixture and wrap in foil. Bake at 350° approx. 15-20 min.

Sandy Jacobsen

CHEESE BALL

1-70z can tuna
1/4 t Worch. sauce
1/4 c mayonnaise
1/4 t grated onion
2 T chop green pepper
Tut on Enclish muffins or Rusk buns.
Add tomato slice
Top with: ½ c mayonnaise
2 c grated cheese

Fut unser broiler for 5-10 min. Watch closely

Sandy Jacobsen

BUMSTEAD SANDWICHES

1/4 lb cubed cheese
2 T chap green papper
1 6½ oz can tuna
2 mayonnaise
2 T chapped onion
2 T fill pickle, chapped

Mix--put on bun. Wrap in foil and bake 30 min-3500.

SANDWICHES

l con corn beef chapped 1 T mustard
3 T chapped onion 3 T salad dressing

. it and all cheese. Bake at 3500 until done.

BEEF BAR-B-Q

2 cans armour roast beef
In fry pan: cut 3-4 stalks celery
1 green penper 1 onion
Jimmer 20 min. Then add:
Roast beef catsup
1 T vinegar 1 T worcheshire sauce

1 Tourir.

I T minced onion

Mix together and let set half a half a day. Roll into a ball (if desired roll in either parsley, stuffed olives or nuts) then let harden in refrig.

2 (3oz) pkg cream cheese

1/4 oz Roquefort cheese

1 t Worcestershire sauce

1 pkg smoky cheese

Mildred Reck

CARMEL APPLES

l can Eagle Brank milk l c sugar c white syrup l t vanilla

Place all in heavy pan and stir constantly, until carmel makes a stiff ball in cold water. Dip apples and place on buttered platter. Makes 10 apples.

Ann Wolters

POFCORN BALLS

1/4 lb butter
1/4 c sugar
Melt together and pour over 6 qts popped corn.
Coloring and flavoring may be added. Dip hands
in water and form into balls.

Mildred Reck

2 c white sugar

1 c light corn syrup

1 tsp cr of tartar

1 T butter

2 t soda.

POPCORN BALLS

Boil all except soda until mixture forms a hard ball Remove from heat and add soda. Pour over 6 qts popped corn. Grease hands well and form into balls.

Margaret Wolters

l pkg Cherrios, sm pkg.
l pkg slim pretzel stick, sm
l pkg rice shex
l or l½ lb mixed nuts
l c salad oil
l T Worcestshire sauce
l tes each garlic, onion and

Put cereal and nuts in very large roaster. Heat oil, butter and seasonings. Pour over cereal. Bake at 250 for 1 hour. Stir every 15 min.

Sharla Van Slooten

CRACKER JACKS

l c brown sugar

l c evaporated milk

l c white sugar

l c dark syrun, Karo

peanuts

Boil to soft ball stage. Idd soda. Stir. Four over
corn and reanuts. Place on cookie sheet in oven for
a few minutes at 350°

FUDGESICLES

1 pkg chocolate pudding ½ c sugar
3 milk 1 sm can wapprated milk

Tring to boil the pudding, sugar and milk. Chill. Whin evaporated milk and blend in. Four into molds and freeze.

POPSICLES

l pkg Kcolail
l pkg Jello, same flavor
l c sugar
l c coll water
l c coll water

Disselv Kooldin, selatin and sugar in boiling water.
The cult water and put into molds. Thile hardening push in tion.

l stick oleo

l sm can evaporated milk

Boil 9 min. Add 1 t vanilla

Cool and use like Eagle Brand Sweetened Condensed

milk.

TOPPINGS USED AT HOPE VILLAGE SQUARE BUTTERSCOTCH TOPPING

3 c brown sugar

1½ c white syrup

2 stick oleo

lash of salt

Cool to lukewarm. Add l large can evap milk. Beat until well mixed. Keeps indefinitely in refrig. Good on pudding or warm cake.

HOT FUDGE TOPPING

2 T butter
3 T Droste's cocoa dash of salt
1 large can evap. milk 1 t vanilla
Cook slowly, stirring constantly, until it thickens.

PINEAPPLE TOFPING

l no 2 can cr pineapple l heaping T corn starch \frac{1}{2} c white sugar

Drain pineapple. Add sugar and cornstarch to juice. Cook until thick. Add pineapple.

PRESERVED CHILDREN

l large field

6 children

2 or 3 small dogs

A brook

Some pebbles

Blue sky

Flowers

Mix children and dogs. Put them on the field. Pour the brook over the pebbles; sprinkle with flowers; spread blue sky over all Bake in the sun. When brown, set away to cool in the bath tul.

PUTICH

135

l sindwich lox

6 oz Old English Cheese

1 lb butter

Cut off edges of bread, cut in half lengthwise, turn and cut in half lengthwise again. Then cut the load into 8 slices forming 32 cubes of bread. Spread on all except one side of cube with cheese mixture. Place on cookin sheet on aluminum foil and bake 375° for 10 minutes. Serve hot.

CARMEL CORN

4 qts popped popcorn
le brown sugar
l stick olso
l/4 c white syrup

Louil together 5 minutes, brown sugar, oleo, syrup, salt and vanilla. Stir in soda and quickly pour over popped corn. Stir with buttered hands. Thace in 2500 oven, stirring every 15 minutes for 1 hour. Raw spanish nuts may be added if desired before mixture is baked.

A HAPPY HOME RECIPE

4 c of love
2 c loyalty
3 c for diveness
4 qt faith
1 c friendthin
1 barrel laughter

Fike love and loyalty, and mix it thoroughly with faith. Element with tenderness, kindness, and understanding All friendship and hope, sprinkle abundantly with language. Buke it with sunshine. Serve daily with papers as helpings.

6 qts 7-Up

5 qts ginger ale

3 large cans pineapple
juice
juice
3 lg cans orange juice l can sour cherries
2 lo sz Marashino cherries

Put la c sugar with sour cherries and a few drops vegetable food coloring

2½ gal tea 6 pts orange sherbet

Put the 7-Up and gingerale in last

Ella Assink

PUNCH

l can pineapple juice 2 qts sherbet (any color)
l gal 7-Up (not ice cream)

Serves 35-50 people.

Judy Elenbaas

HOT CHOCOLATE MIX

Sift l o cocoa and la c powdered sugar

Add ll cups dry milk and 6 az dry coffee crean

Mix the dry ingredients together and store in a

large, tightly covered container.

To serve, fill a mug or coffee cup approximately half full of the dry mixture, pour in hot water to fill the cup, stir and enjoy it. If you desire, add whipped cream or miniature marshmallows.

Mildred Reck

Time is a friend; don't kill it.

l can Hamaiian punch l can grape juice (frozen)
l can lemon aid (frozen) 6 c water
l can orange aid (frozen) l big battle 7-Up (last)

Ella Assink

PUNCH

1 c lemon juice
5 c boiling water
1 c tel leaves
1 c tel leaves
2 c orange juice

Combine sugar and 3 c of boiling water, stir until sugar is dissolved. Boil about 7 min. without stirring. Cool. Teanwhile pour remaining boiling water over teal leaves, cover and let stand 5 min.; strain and cool. Combine fruit juices, sugar syrup and tea. Chill. When ready to serve pour over ice in punch bowl and add jinger ale. Lemon slices, maraschine chorries and springs of mint can be added if desired. Takes a little over a gallon, enough for 50 servings.

Mildred Reck

I take my heart in my two hands
and hold it up before the Lord.

I am so glid He understands.

Sometimes I do not pray in words,

My spirit bows before His feet,

And with His hand upon my head
We hold communion, silent, sweet.

Sometimes I do not pray in words,

For I am tired and long for rest.

My weary heart finds all it needs

Upon the Saviour's gentle breast.

-- Martha Shell Micholson

12 green tomatoes
2 green peppers
3 red peppers
Grind and put 1 T salt and let stand 1 hr. Drain
Add:
1 pt vinegar
1 sugar
1 Let come to boil a few minutes and seal.
Makes 5 pints.

BARBECUE SAUCE To be used on hot dogs & hamburgs

6 large onions 5 green tomatoes 6 gr peppers 5 carrots 6 dill pickles Grind and let some juice drain off. 2 large bunches of celery, chopped 2 T salt l c vinegar 6 c white sugar 1 c water Boil together for 40 min. Make paste of following l c flour 1 pt vinegar 2 t tum-ric 1 sm jar Fr nehis mustari Put this in first mixture. Boil for 10 min. Fut in jars and seal.

Phyllis Hoffman

CARROT RELISH

6 cucumbers ground 1 c ground onions
6 carrots, ground 2 T salt

Sprinkle salt over ground mixture. Mix well, let

stand 3 hrs, drain well. Combine the following:

2½ c sugar

1½ t celery so is

Pour over ground mixture, bring to a boil.

Simmer 20 min. Put in hot jars and seal.

Ann Wolters

CHILI SAUCE (1921)

139

7 lbs medium cucumbers (or small pickles cut in half or quarters) sliced into 1/4 or ½ inch slices. Cover with solution of 1 c lime to 1 gal water, and let soak 24 hours. Rinse well and cover with fresh ice or cold water. Soak 3 hours longer. Drain and cover with mixture of vinegar, sugar, salt and spices. Be sure you have enough syrup to cover pickles.

2 qts. vinegar

1 t celery seed

9 c white sugar

1 t whole cloves

1 T and 1 t salt

1 t mixed pickling spice green food coloring

Heat syrup, putting spices in bag. Cool and pour over drained pickles. Soak over night in syrup. Next day put all on stove and boil for 40 min. Pack in jars and seal

STICKLES

Use the same recipe as old fashioned lime pickles, but instead of using small pickles, use the large cucumbers—the bigger the better. Peal cukes, cut out the seeds and cut into desired strips.

Ann Wolters

VEGETABLE SOUP

pk ripe tomatoes, made into juice

l doz large carrots

large onions

red & l green pepper

(if desired)

bunches celery & leaves

c dried peas and white beans (cooked)

Kidney beans, butter beans, green beans and corn.

Cook altogether until carrots are done. Cold pack 1 hr.
Arlene Bakker 18 ripe tomatoes.

2 t vinegar

2 t salt

3 green peppers

1 c sugar

2 t ground cloves

Scald and peel tomatoes. Chop onion and peppers and cook tomatoes, onions and peppers until tender. Then add sugar, vinegar and spices, and cook 10 min. Can while hot and seal at once. (Very good)

Margaret Wolters

FRUIT CHILI SAUCE

30 large tomatoes 6 large onions
6 pears 6 peaches
3 green peppers 1 bunch celery
8 c white sugar
1 qt vinegar ½ c mixed spices in bag

Cut up fruit and tomatoes. Chop celery, onions and peppers. Boil together 3 hours. Stir and can.

Edith Jacobsen

MUSTARD PICKLES

4 qt cucumbers 6 onions, sliced add one half cup salt overnight and in the morning drain. Put on stove the following 1 qt vinegar 2 c white sugar When boiling add 3 T flour, stirred with vinegar 1 t celery seed 1 t mustard seed 1 t pepper When this boils drop in cucumbers. When boiling, put in cans and seal

Margaret Wolters

TALL A TOILDING

30 to 30 medium cucumbers, cut in half lengthwise 3/4 c sugar 1 qt water

c salt
3 T mixed pickling spices

qt vinegar Green or dry dill.

Combine sugar, salt, vinegar and water. Tie spices in a cheesecloth bag, add to vinegar, simmer 15 min. Pack cukes in jar leaving 1/4 in headspace, put a head of dill in each jar. Heat brine to boiling. Pour boiling hot vinegar mixture over cukes. Process

Greta Dirkse

DILL PICKLES

Soak pickles overnight in cold water. Pack in jars. In each jar put in dill weed and garlic (opt). Then add to each jar:

1 T salt (plain)

1 tiny piece lump alum

1 T sugar

Boil together and pour boiling hot over pickles
3 c water 1 c white vinegar

Seal jars. Process 10 minutes after water begins to boil.

Ann Wolters

DILL PICKLES

Pack in can; put dill on bottom and top and toe of garlic.

1 qt vinegar

3 qts water

Bring to a boil and pour over pickles and put on tops.

Also add a leaf from a grape-vine and must add dill

weed to suit your taste.

The more dill weed the more dill taste.

Margaret Wolters

RED BEETS (1925)

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Boil and clean beets and then cut to size desired.

3 c sugar

1 c water

2 c vinegar

Make as much of this as you want to-put beets in juice which is boiling hot; Put beets in cans and fill with hot juice. Seal while hot.

Margaret Wolters

PICKLED PEACHES

2 c water 3/4 c white sugar 1/4 c brown sugar 1 c vinegar

Tie some stick cinnamon and mixed spiced into a cheesecloth bag. Boil above liquid, bag and peaches till done. Fill into hot jars and seal. No processing.

Donna Veldheer

CREAM STYLE CORN (FREEZER)

Wash corn and cut off $\frac{1}{2}$ kernel and scrape cob. To each 6 ears add:

1 t sugar $\frac{1}{2}$ t salt

Add water if needed to stir. Heat to a boil and starts to bubble. Stir. Cool and freeze.

Edith Jacobsen

PEACH JAM

5 c chopped peaches 2 lemons sliced thin $4\frac{1}{2}$ oz crushed pineapple 7 c sugar

Boil together 15 min, stirring frequently. Add: 2-3 oz pkg of orange jello. Mix well. Put in jars Let stand 24 hours. Freeze.

Edith Jacobsen

Peck of pickles 2 qts of onions Slice and let stand over-night in salt water. Drain and add:

10 c vinegar 4 t celery seed 10 t mustard seed

I add crush hot peppers to this as much as you want. Then let it come to a boil and seal. I let the pickles set over night in the vinegar and sugar. Makes the pickles sweeter.

Margaret Wolters

RHUBARB JAM

3 c Rhubarb

Boil stirring constantly for 15 min. Stir in on box of dry strawberry jello. Will freeze well

HOW TO PRESERVE A HUSBAND

Be careful in you selection, do not pick too green, and take only such as have been reared in good Christian atmosphere. Some insist on keeping them in a pickle, while others keep them in hot water. This only makes them sour, hard, and some times even bitter. Even poor varieties may be made sweet, tender and good by garnishing them with nationace, well sweetened with smiles, flavored with kisses to taste. Then wrap in a mantle of charity, keep warm with a steady fire of domestic devotion and serve with peaches and cream. When prepared this way they will keep for years.

BEET RELISH

12 med beets, peel raw 2 c sugar and grind 2 c vinegar 2 stalks celery, grind 2 T celery seed 2 peppers, green, ground

Boil altogether 1 hour and put in cans and seal.

